BAKER'S *Favorite* CHOCOLATE RECIPES

A HANDBOOK OF CHOCOLATE COOKERY

Consumer Service Department

WALTER BAKER & COMPANY, INC.

DORCHESTER, MASS.

DIVISION OF GENERAL FOODS CORPORATION

BAKER'S *Favorite* CHOCOLATE RECIPES

Here is your guidebook to chocolate cookery, prepared to meet these very special times and needs. In it you will find expert tips on how to use your old friend, Baker's Chocolate, and more than 200 chocolate recipes you can entirely depend on. Each recipe has been selected with you and your today's problems in mind.

Now, more than ever, good cooks are insisting upon dependable, quality products. They know that one of the best ways to be sure of success is to use only fine ingredients—that cooking failures are wasteful and waste is no longer just a personal matter.

We hope this chocolate booklet, designed to be both timely and versatile, will be a source of help and enjoyment to you and to your family.

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The Recipes We Chose

In this book are recipes from Baker's Chocolate Kitchens, all of them carefully tested in kitchens like your own. They have been selected and adapted to meet your food problems today.

Here is recipe treasure! Easy recipes you can prepare in a jiffy. Recipes to delight both new and experienced cooks. Recipes for days when you view your half-empty sugar canister with consternation. Happy treats for entertaining, surprises for the lunch box, and goodies to send to camp or school. You, as a chocolate lover, will find plenty of excitement in this book.

SUGAR SAVERS

You'll want to try recipes that call for just a small amount of sugar and others that take none of your sugar at all. We in our Chocolate Kitchens are happy over the excellent recipes we can offer using sugar substitutes, such as honey or corn syrup.

When you use these substitutes, the resulting sweetness will not be the same as with sugar. Honey is sweeter than sugar, and corn syrup is only about half as sweet. Both contain water so that as a general rule it is necessary to use ¼ less liquid when you substitute them for half the sugar. These recipes give the exact amounts to use.

Then, when you have all the sugar you need again, this handbook of chocolate cookery will be just as useful, for it gives proportions for all sugar as well.

IN SPITE OF SCARCITIES

You'll find many other helpful adjustments in these recipes that fit them to your needs both for the duration *and after*. They suggest using "butter or other shortening." Any good quality shortening will do.

On page 82 you'll find directions for making excellent whipped cream from light cream. And some of the recipes even give a range in the amount of chocolate, so you can use less when your supply is low.

FOR SUCCESS

Read carefully the following pages and then the introduction to each recipe section where aids to perfection in chocolate cookery are given. And remember that quality ingredients, properly used, are essential to consistently successful results.

You'll find recipes using Baker's Unsweetened Chocolate, Baker's Semi-Sweet Chocolate, Baker's Sweet Chocolate, Baker's Dot Chocolate, and Baker's Breakfast Cocoa. Each recipe is particularly adapted to its product.

If you follow these recipes exactly, reading directions carefully, using level measurements, you will avoid disappointment and failure—and most important of all, you will avoid *waste*. For we have tried to make each recipe as simple, direct, complete, and *reliable* as it can be.

Could be you in this picture, serving just what folks like best—Baker's chocolate cake. You'll find some dandy family recipes in this book.

How Experts Cook with Chocolate

1. HOW TO MELT CHOCOLATE

Baker's Unsweetened Chocolate is packed in individual 1-ounce squares, each conveniently grooved into half-ounce sections to insure ease and economy of use. These squares melt quickly and easily. Cutting in small pieces or grating is entirely unnecessary. Simply place the number of squares of chocolate the recipe calls for in a small round-bottomed bowl and melt over hot water. Do not use boiling water as some might bubble over into the chocolate. A little bowl that just fits in the top of your teakettle or double boiler is very convenient. *Never* melt chocolate over direct heat. Chocolate contains fat and starch but little water and therefore scorches easily. Cool the chocolate slightly before adding to cake mixtures. If you have a rubber plate scraper, use it to remove melted chocolate from the bowl—it is an excellent tool. It will sweep every bit of chocolate from the bowl and not waste a drop.

Melt chocolate over hot water to prevent scorching. A little bowl that fits in top of teakettle or double boiler is just right for this.

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For liquid mixtures, as in making most desserts, add the squares of chocolate to cold liquid and heat gradually, stirring constantly. Chocolate should melt slowly. If the liquid is milk or cream, place over hot water to prevent scorching. After chocolate is melted, beat with rotary egg beater until mixture is smooth and nicely blended.

The easiest way to melt Baker's Semi-Sweet or Sweet Chocolate is to place in a small bowl over hot water—just as for Unsweetened Chocolate. These chocolates are thick when melted and will not become thinner by melting longer.

Similarly, Dot Chocolate when called for in the recipes in this book is melted over hot water—with this difference: heat only until partly melted; then remove from hot water and stir rapidly until entirely melted.

Chocolate Cream Dessert Cake grows layer by luscious layer with a choice in fillings of butterscotch or coffee-chocolate. **See page 26.**

2. COOKING TEMPERATURE IS IMPORTANT

It is important to use the correct temperature in cooking with chocolate. This is because chocolate scorches easily and the flavor is then greatly impaired. Foods containing chocolate should be cooked over boiling water or over carefully regulated heat. In baking, use the temperature specified in the recipe and *do not overbake.* Overbaking mars chocolate flavor just as much as too high temperatures.

3. COCOA AND CHOCOLATE

We do not advise substituting cocoa for chocolate, as a richer, more flavorful dish is the result when chocolate is used. This is because chocolate contains so much more cocoa butter. In certain sponge mixtures, however, such as in Creole Sponge Cake and Marble Angel Food Cake, less of the natural cocoa butter is desirable, so these recipes call for cocoa instead of chocolate as the fat might break down the fluffy mixture and lessen volume.

If, however, as sometimes happens, there is no chocolate in the pantry when you are ready to bake or prepare a dessert, 3 level tablespoons Baker's Breakfast Cocoa may be substituted for each square of chocolate called for in the recipe. In cake or cooky mixtures add 1 tablespoon shortening for each 3 tablespoons of cocoa used.

4. HOW TO STORE CHOCOLATE

Keep Baker's Chocolate in a reasonably cool place. Chocolate should be kept at a temperature under 75° F. If the temperature goes above 90° F., the chocolate may lose some of its fine flavor. Exposed to excessive heat, it becomes crumbly and its appearance is marred. If the temperature is so high as to cause the paper in which the chocolate is wrapped to become oily, it is very evident that some of the cocoa butter has been lost and the chocolate has deteriorated. However, if the chocolate merely becomes gray in color during storage, its goodness has not been damaged in any way. It will be just as satisfactory for use in cooking as when you bought it.

Old Friends Are Best

We doubt whether there's any product in American kitchens that enjoys a friendlier relationship with homemakers than Baker's Chocolate. Ask a woman about it and she'll say, "Why I've used Baker's Chocolate all my life. My mother taught me to use it when I was a little girl—and she learned about it from her mother before her. It's an old friend of the family!" You may be sure that we prize this friendliness and confidence.

It's not just an accident that Baker's Chocolate has won and held friends for over 175 years. The reason?—*consistent quality!*

Quality chocolate comes only from fine cocoa beans, properly handled throughout manufacture. A vast amount of knowledge and skill lies behind the making of a chocolate like Baker's. Choice cocoa beans are carefully selected and blended by experts. Every step of manufacture —roasting, crushing, grinding, molding, packaging—is checked and controlled to make sure that every package of Baker's you buy will be of uniformly high quality.

Don't try to skimp and save on ingredients that give flavor to your foods, for they, in particular, should be the *best*. The chances are that your chocolate dish will be only as good as the chocolate you have used in it. When chocolate predominates in your recipes, be sure it's *good* chocolate, as good as money can buy—Baker's! You'll find it wise economy in the end.

BAKER'S UNSWEETENED CHOCOLATE

Baker's Unsweetened Chocolate is a blend of fine cocoa beans, roasted, crushed, and ground between great heated rollers into a ruddy-brown liquor, satin-smooth and rich in cocoa butter. Nothing is added to the pure, fragrant liquor, nothing is removed. When this liquor is poured into molds, cooled, and finally wrapped, it makes the finished product, ready to be used by you in tempting your family's appetite.

Baker's Unsweetened Chocolate, long the favorite cooking chocolate of American homemakers, is also known as Baker's Premium No. 1 Chocolate. It is probably the oldest packaged food product in America. The well-known yellow and blue package with the familiar "Chocolate Girl" trade-mark is available in 8-ounce packages. This package contains eight individually wrapped 1-ounce squares. Each square is grooved deeply into half-ounce sections which will break apart evenly and easily. Recipes which call for "a square" of chocolate mean the unbroken full ounce, individually wrapped.

BAKER'S SEMI-SWEET CHOCOLATE

A lively newcomer to the Baker line is Baker's Semi-Sweet Chocolate. This delicious chocolate has enjoyed a spectacular rise to fame and has introduced a whole new field of chocolate cookery—Chocolate *Chip* Cookery!

Baker's Semi-Sweet is a smooth rich blend, with just enough added sweetening to give an interesting "half-sweet" flavor. It's a delight to cook with—provided it isn't eaten first! As a confection it appeals particularly to those who prefer a not-too-sweet chocolate. Semi-Sweet can be used in many fascinating baked desserts—desserts with bits of chocolate scattered throughout. It resists oven heat so that even after baking, these crunchy chips of chocolate retain their form.

Baker's Semi-Sweet Chocolate Chips are available in a 6-ounce package, ready for use in cooking.

BAKER'S SWEET CHOCOLATE

A long-time favorite among the quality bar chocolates is Baker's Sweet Chocolate. It was developed away back in 1852 by a man named Samuel German and is a special blend of chocolate with sugar and cocoa butter added. This is an excellent eating chocolate. You'll like it, too, for lots of special cooking uses where it's handy to have a sweetened chocolate — for making luscious icebox cakes, quick frostings, sauces, and beverages. This chocolate comes in ¼-pound bars, each carefully wrapped.

BAKER'S DOT CHOCOLATE

Another Baker chocolate unique in its field is Baker's Dot Chocolate. This superb bitter-sweet blend is prepared especially for home candy making. Extra cocoa butter is added to a special blend of finest cocoa beans to give the satiny gloss and tender "break" desirable for chocolate dipping. Just enough added sugar gives it the bitter-sweet taste which combines so deliciously with all types of centers and makes it perfect to use as a "pour-on" over nuts, marshmallows, or Baker's Coconut. We find many people nibble this "straight" too! Dot Chocolate comes in a bar, grooved deeply into eight squares of 1-ounce each.

BAKER'S BREAKFAST COCOA

Most illustrious of Walter Baker's customers was Abraham Lincoln, who in 1833 had a grocery store in New Salem, Illinois. Not long ago when the store was restored with all its antique interest, researchers studying Lincoln's faded bookkeeping records found that the only packaged and advertised food product sold in the store was Baker's Breakfast Cocoa.

This famous cocoa made from most carefully selected cocoa beans, contains at least 22% cocoa butter which makes it a rich breakfast cocoa of outstanding quality for beverage use.

You'll find Baker's Cocoa made with milk an excellent help in getting the children to drink their daily quota of milk. It is sold in ½-pound and 1-pound packages. The 1-pound package contains 4 cups cocoa enough for 80 servings, ¾ cup each.

CHOCOLATE—ITS FOOD VALUE

Chocolate is a real food in itself—not just a food accessory. It is highly concentrated, small in bulk, but has remarkably high food value. Because of this, armies from the days of the Revolution to World War II have carried

chocolate in their rations. It is included in the emergency field rations and parachute rations of our armed forces today. It contains fats, carbohydrates, proteins, minerals, and it may contain added vitamins. A wholesome, nourishing food, it has a natural affinity for milk and eggs and makes possible many delicious and healthful combinations loved by children and adults.

BAKER'S OTHER EATING CHOCOLATES

The Baker line offers several delicious eating chocolates you won't want to miss. There are two "Jumbo" bars, now fortified with essential vitamins—*Baker's Milk Chocolate, and Baker's Milk Chocolate with Roasted Almonds.* Each of these bars contains 2000 units (USP) vitamin A. 100 units (USP) vitamin B_1, and 1200 units (USP) vitamin D.

A deluxe, sweet eating chocolate is *Baker's Caracas Sweet Chocolate.* This is made from the famous Caracas cacao bean, a flavor-fine, costly bean from Venezuela.

Baker packs five delicious 5¢ bars—a plain milk chocolate and four chocolate nut bars.

Other eating chocolates in the Baker line include *Baker's Milk Chocolate Wafers, Baker's Chocolate Mint Wafers, and Baker's Chocolate Rum and Butter Wafers.*

Wherever you find these chocolates -in stores, on newsstands, or in vending machines—you can be sure you will receive maximum value consistent with cost. You just can't buy better chocolate than Baker's!

USE QUALITY FLOUR, TOO

In this book Swans Down Cake Flour is specified for all cakes and many other baked products. In it you have a perfect cake flour. One that will give beautiful cakes with feathery, fine, even texture. The melt-in-your-mouth kind of cakes! Even the most economical cake made with Swans Down will have the fine, tender crumb of a luxury cake. You can depend upon Swans Down *always* to be uniformly good because every run of flour is given a practical baking test before it is packaged.

Because flour packs on standing, it is important always to sift it once before measuring, then lift lightly into cup, and level off carefully.

PERFECT LEAVENING—TO PROTECT YOUR BAKING

In all the recipes where baking powder is required, we have used Calumet Baking Powder. Calumet has a double leavening action; it contains two gas-releasing ingredients. The first action begins during the mixing—as soon as liquid is added to the dry ingredients. The second action is held in reserve until released by oven heat. These two leavening actions, perfectly timed and balanced, make Calumet not only unusually efficient, but also economical.

Calumet should be used in smaller amounts than most other baking powders. The usual proportion is only 1 level teaspoon per cup of sifted flour. Use the exact amount of Calumet called for in the recipes—even though you may have been using more of some other baking powder. The amount the recipe calls for gives the best results in texture, grain, and lightness. If another baking powder is used, adjust the proportions as recommended by the manufacturer. Remember, it is important to use enough leavening, but *just as important not to use too much!*

Let's Bake a Chocolate Cake

Ask people the country over what kind of cake they like best and the answer you'll get oftenest is—*chocolate!* Here is where perfection is worth striving for, because it's the kind of cake that men, women, and children love best. So let's see what the experts have to say about how to make that perfect chocolate cake!

RECIPES TO INSURE PERFECT RESULTS

An ideal chocolate cake cannot be made simply by adding chocolate to your favorite cake recipe. Because chocolate contains a certain amount of natural starch as well as cocoa butter, it cannot be added successfully to a plain cake recipe without also changing the amounts of some of the other ingredients. By using this book, you can eliminate the need for any guesswork. All of the recipes have been carefully tested in the famous Baker's Chocolate Kitchens; exact proportions have been worked out.

And best of all, you needn't worry about using that last cup of sugar allowed in your ration, because taste-pleasing sweetness is possible with sugar substitutes. These cakes have been tested using honey or corn syrup as well as sugar—you may make your choice. There are a few cakes that require no sugar, others require as little as ¼ cup. The Honey Chocolate Cake, on page 34, using all honey, is a real flavor adventure!

GETTING READY TO BAKE A CAKE

When making a cake, have ingredients, pans, and oven ready before mixing. The following plan and suggestions are given for your convenience.

1. Allow shortening and eggs to stand at cool room temperature for some time before using. You will find shortening creams better and eggs whip to a greater volume when not too cold.

2. Light the oven. Be sure to note the temperature given in the recipe because correct baking temperature is very important to cake success.

3. Grease the cake pans with melted shortening. For best results, grease pan slightly, then line bottom with waxed or heavy paper, and grease again. But be sure to grease well into the corners. Use a pastry brush or piece of crumpled waxed paper for greasing.

4. Melt the squares of Baker's Chocolate in a small bowl over hot water. Do not allow any drops of water to get into chocolate for they might make it lumpy.

5. Sift flour, then place *lightly* in measuring cup and level off. *Do not pack.* Sifted flour measures more than that taken directly from the package because of the air which has been incorporated; this makes the flour light and feathery. Add salt and leavening to measured flour and sift together three times. This insures thorough blending of these ingredients by distributing the leavening and salt evenly through the flour.

Sugarless Cake, sugarless frosting! The chocolate cover is made by softening Baker's Semi-Sweet Chips right on the cake. See page 34.

For chocolate cakes, pour melted chocolate over the creamy mix of butter, sugar, and egg; then blend in well with good hard beating.

MIXING THE CAKE

1. Cream shortening, then add sugar in 4 to 6 additions, starting with about 2 tablespoons and increasing each addition. Cream after each amount until mixture is beautifully fluffy and light. This is *very important* for successful cake making. The creamed mixture should look almost like whipped cream.

2. Add eggs—if whole and unbeaten, add one at a time, beating thoroughly. Thorough beating of the creamed mixture with the eggs is another important step in successful cake making.

3. Add the melted chocolate and blend. Remember to sweep the sides of the bowl clean with a plate scraper or flexible spatula.

4. Now add the flour and milk alternately, in small amounts, beginning and ending with flour. Beat *well* after each addition. When cakes are made experimentally, the number of strokes required at this stage are counted. The average is 300 strokes -that includes all the additions of flour and liquid. The richer the cake mixture, the more strokes required for best texture.

5. Add flavoring. Or it may be added to the creamed mixture, or to the milk—whichever way you wish.

6. If the recipe calls for beaten egg whites, beat only until they will hold up in soft, moist peaks—not until dry and crumbly looking. Then stir quickly, but thoroughly, into the batter until no visible particles remain.

7. Turn batter into the pans—the kind and sizes are specified in the recipe. Place in the oven so that oven heat has a fair chance to circulate freely around the pan.

8. Watch the time, because overbaking impairs chocolate flavor. Test the cake for doneness, using a wire cake tester or toothpick. When inserted in the center of the cake, it should come out clean and dry.

9. When the cake is done, remove from oven and allow to cool 10 to 15 minutes before removing from pan. A cake just removed from the oven is fragile and tends to break easily. With cooling it becomes a little firmer and can better stand handling. Cool before frosting.

USING CORN SYRUP OR HONEY IN CAKES

If corn syrup or honey is substituted for all or part of sugar, add gradually to creamed shortening or creamed shortening and sugar mixture. Beat thoroughly after each addition. *Then add ¼ of the flour before adding the eggs.* This helps to prevent the batter from curdling. It not only gives a lovely, smooth batter but also a finer cake, particularly in appearance and volume.

As previously stated, when sugar substitutes are used, resulting sweetness will not be the same as with sugar. Generally *corn syrup or honey may be substituted for half the sugar if ¼ less liquid is used*, because both these substitutes contain water. For example: In a recipe calling for 1½ cups sugar and 1 cup milk, use ¾ cup sugar and ¾ cup corn syrup or honey; decrease milk to ¾ cup. Often the measurement will come out in tablespoons. But this can easily be calculated if you remember that 1 cup equals 16 tablespoons. In the cake recipes which follow, this has all been done for you.

Creole Fudge Loaf (1 egg)

1¾ cups sifted Swans Down Cake Flour
1¾ teaspoons Calumet Baking Powder
½ teaspoon salt
½ cup butter or other shortening
1 cup sugar★
1 egg, well beaten
2 squares Baker's Unsweetened Chocolate, melted
¾ cup milk
1 teaspoon vanilla

• Sift flour once, measure, add baking powder and salt, and sift together three times. Cream shortening, add sugar gradually, and cream together until light and fluffy. Add egg and beat well; then add chocolate and blend. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Bake in greased pan, 8x8x2 inches, in slow oven (325° F.) 1 hour, or until done. Spread Easy Fluffy Frosting (½ recipe, page 77) on top and sides of cake. When frosting is set, pour Chocolate Coating (page 80) over cake, letting it run down on sides. Keep cake in a cool place until chocolate becomes firm.

★*You may substitute corn syrup or honey for half of sugar. Use ½ cup of each; decrease milk to ½ cup + 1 tablespoon.*

Devil's Food Cake (2 eggs or 3 egg yolks)

2 cups sifted Swans Down Cake Flour
1 teaspoon soda
¼ teaspoon salt
½ cup butter or other shortening
1¼ cups sugar★
2 eggs or 3 egg yolks, unbeaten
2 to 3 squares Baker's Unsweetened Chocolate, melted
1 cup milk
1 teaspoon vanilla

• Sift flour once, measure, add soda and salt, and sift together three times. Cream shortening, add sugar gradually, and cream together until light and fluffy. Add eggs, one at a time, beating well after each; then add chocolate and blend. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Bake in two greased deep 9-inch layer pans or three greased 8-inch layer pans in

moderate oven (350° F.) 25 minutes, or until done. Spread Fluffy Seven Minute Frosting (page 73) or Mint Frosting (page 74) between layers and on top and sides of cake.

★*You may substitute corn syrup or honey. Use 1¼ cups; decrease milk to ⅔ cup. Or substitute for half of sugar. Use ⅝ cup of each and decrease milk to ¾ cup.*

Chocolate Banana Cake

• Use recipe for Devil's Food Cake (above). Bake in greased pan, 10x10x2 inches, in slow oven (325° F.) 60 minutes, or until done; cool. Cut 16 banana slices; dip in Chocolate Coating (page 80). Let stand on waxed paper until set. Arrange plain banana slices on top of cake. (This topping takes 3 large bananas.) Spread with sweetened whipped cream (page 82). Decorate with chocolate-dipped banana slices, arranging in 4 rows of 4 slices each. To serve, cut in 16 square pieces.

Wouldn't you be mighty proud to be a genuine Purple Ribbon Cake, to win a championship? This cake really did. Recipe is on page 24.

Chocolate Marble Cake (3 egg whites)

1 square Baker's Unsweetened Chocolate, melted
1 tablespoon sugar
2 tablespoons hot water
¼ teaspoon soda

2 cups sifted Swans Down Cake Flour
2 teaspoons Calumet Baking Powder
¼ teaspoon salt
6 tablespoons butter or other shortening
1 cup sugar★
¾ cup milk
1 teaspoon vanilla
3 egg whites

● To melted chocolate, add 1 tablespoon sugar, hot water, and soda and blend. Cool.

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream shortening, add 1 cup sugar gradually, and cream together until light and fluffy. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Beat egg whites until they will hold up in moist peaks. Stir quickly but thoroughly into cake batter.

Add chocolate mixture to ⅓ of batter. Put by tablespoons into two greased 8-inch layer pans, alternating light and dark mixtures. Then with knife cut carefully through batter once in a wide zigzag course. Bake in moderate oven (375° F.) 25 minutes, or until done. Spread Hungarian Chocolate Frosting (page 76) between layers and on top and sides of cake.

★*You may substitute corn syrup or honey for half of sugar. Use ½ cup of each; decrease milk to ½ cup.*

Marble Loaf Cake

● Use recipe for Chocolate Marble Cake (above), decreasing milk to ⅔ cup. Bake in greased pan, 9x5x3 inches, in moderate oven (350° F.) 1 hour, or until done. Spread with Quick Chocolate Frosting or Cocoa Frosting (page 74), if desired.

Chocolate Fudge Layer Cake

● Use recipe for Creole Fudge Loaf (page 16). Bake in two greased 8-inch layer pans in moderate oven (350° F.) 20 minutes, or until done. Spread Fudge Frosting (page 78) between

layers and on top and sides of cake; or spread Chocolate Fluff Topping (page 92) between layers and on top of cake.

Orange Fudge Cake

• Use recipe for Creole Fudge Loaf (page 16), substituting 2 teaspoons grated orange rind for vanilla. Add orange rind to shortening before creaming. Bake as directed. Spread with Orange Chocolate Frosting (page 75); or spread Brown Velvet Frosting (page 91) on top of cake.

Fudge Pecan Layer Cake

• Use recipe for Devil's Food Cake (page 16). Bake in two deep 9-inch layer pans as directed. Spread Fudge Frosting (page 78) between layers and on top of cake; decorate with pecan meats. Or spread with Coffee-Chocolate Cream Frosting (page 78) and sprinkle with chopped nut meats.

Chocolate Layer Cake (1 egg)

2 cups sifted Swans Down Cake Flour
2 teaspoons Calumet Baking Powder
¼ teaspoon salt
4 tablespoons butter or other shortening
1 cup sugar★
1 egg, unbeaten
¾ cup milk
1 teaspoon vanilla

• Sift flour once, measure, add baking powder and salt, and sift together three times. Cream shortening, add sugar gradually, and cream together well. Add egg and beat very thoroughly. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Bake in two greased 8-inch layer pans in moderate oven (375° F.) 25 minutes. Spread Fudge Frosting (page 78) or Quick Chocolate Frosting (page 74) between layers and on top of cake. Or spread with Brown Velvet Frosting (page 91).

This cake may also be baked in greased pan, 8x8x2 inches, in moderate oven (350° F.) 50 minutes.

★*You may substitute corn syrup or honey. Use* 1 *cup; decrease milk to* ½ *cup. Or substitute for half of sugar. Use* ½ *cup of each; decrease milk to* ½ *cup* + 1 *tablespoon.*

Martha Washington Devil's Food Cake
(3 eggs)

4 squares Baker's Unsweetened Chocolate
½ cup sugar
½ cup buttermilk or sour milk

2½ cups sifted Swans Down Cake Flour
1½ teaspoons Calumet Baking Powder
¾ teaspoon soda
½ teaspoon salt
½ cup butter or other shortening
1¼ cups sugar★
3 eggs, well beaten
1 cup buttermilk or sour milk
1 teaspoon vanilla

● Melt chocolate over boiling water; add ½ cup sugar and ½ cup buttermilk and stir over boiling water until well blended. Let cool until time to use.

Sift flour once, measure, add baking powder, soda, and salt, and sift together three times. Cream shortening, add 1¼ cups sugar gradually, and cream together until light and fluffy. Add eggs and beat well. Add about ¼ of flour mixture, mix thoroughly; add chocolate mixture and blend. Add remaining flour, alternately with buttermilk, a small amount at a time, beating very thoroughly after each addition. Add vanilla. Bake in greased 16x10x2-inch pan, in moderate oven (350° F.) 35 minutes, or until done. When cold, trim edges, cut in half crosswise, and put together as a two-layer cake, matching edges carefully. Spread tops and sides with Martha Washington Fudge Frosting (page 76).

★*You may substitute corn syrup or honey for half of sugar. Use ⅝ cup of each; decrease milk in batter to ¾ cup.*

Devil's Food Supper Cake

● Use recipe for Martha Washington Devil's Food Cake (above). Turn into greased 16x10x2-inch pan, sprinkle with coconut topping, and bake in moderate oven (350° F.) 35 minutes, or until done.

To make coconut topping, combine 3 cups Baker's Premium Shred Coconut, 1½ tablespoons Baker's Breakfast Cocoa, and ⅓ cup sugar. Add 3 tablespoons melted butter and mix well. Sprinkle over batter for cakes or cup cakes before baking.

Chocolate Cream Coconut Cake

• Use recipe for Cocoa Devil's Food Cake (page 32). Spread cooled Jell-O Chocolate Pudding between layers and on top and sides of cake. Cover top and sides with Baker's Premium Shred Coconut.

Prepare Jell-O Chocolate Pudding as directed on package, decreasing milk to 1¾ cups.

Velvet Chocolate Layer Cake

• Use recipe for Chocolate Cream Dessert Cake (page 26). Bake as directed. Spread Orange Chocolate Frosting (page 75) between layers and on top of cake, or Hungarian Chocolate Frosting (page 76) between layers and on top and sides of cake. To use 2 egg yolks left from cake, make ⅔ of Hungarian Chocolate Frosting (using 5 teaspoons water); spread generously between layers and on top of cake.

Taste the cake our *first* First Lady served at Mt. Vernon years ago—her recipe, made modern. Martha Washington Devil's Food, above.

"Peachy" Chocolate Upside Down Cake
(1 egg)

1 cup sifted Swans Down Cake Flour
½ teaspoon soda
¼ teaspoon salt
⅔ cup sugar★
4 tablespoons butter or other shortening
1 egg, well beaten
6 tablespoons milk
½ teaspoon vanilla
1 square Baker's Unsweetened Chocolate, melted

3 tablespoons butter
½ cup sugar★★
1½ teaspoons grated orange rind
1½ cups canned sliced peaches, well drained

• Sift flour once, measure, add soda, salt, and sugar and sift together three times. Cream shortening. Add dry ingredients, egg, milk, and vanilla and stir until all flour is dampened. Add chocolate and blend; then beat vigorously 1 minute.

Melt 3 tablespoons butter in 8x8x2-inch pan over low flame; add sugar and orange rind and cook and stir until thoroughly mixed. On this arrange peach slices. Turn batter out on contents of pan. Bake in moderate oven (350° F.) 50 minutes, or until done. Loosen cake from sides of pan with knife or spatula. Turn upside down on dish with peaches on top. Serve warm, plain or with Whipped Cream Fruit Sauce (page 81), using canned peach juice.

Note: For best results, have all ingredients at room temperature before mixing.

★*You may substitute corn syrup or honey for half of sugar. Use ⅓ cup of each; decrease milk to 4½ tablespoons.*

★★*You may substitute ½ cup corn syrup or honey for sugar in topping. Add to melted butter with orange rind and mix well.*

Ice Cream Chocolate Cake

• Use recipe for "Peachy" Chocolate Upside Down Cake (above). Omit 3 tablespoons butter, ½ cup sugar, orange rind, and peaches. Mix batter as directed. Bake in greased 8-inch layer pan in moderate oven (350° F.) 30 minutes, or until done. Serve in wedges topped with ice cream and Chocolate Fudge Sauce (page 93).

Or bake in greased medium cup-cake pans in moderate oven (375° F.) 18 minutes, or until done. Makes 18 cup cakes. Double recipe for two 8-inch layers. Beat batter 2 minutes.

Chocolate Pineapple Upside Down Cake

• Use recipe for "Peachy" Chocolate Upside Down Cake (above), substituting 4 slices canned pineapple, cut in wedges, for orange rind and peaches. Or use 1 cup grated pineapple.

Arabian Upside Down Cake

• Use recipe for "Peachy" Chocolate Upside Down Cake (above), substituting 25 halves dried apricots for orange rind and peaches. Soak apricots 1 hour before using and drain; it is not necessary to cook them.

Quick Red Devil's Food Cake (2 eggs)

2 cups sifted Swans Down Cake Flour
1 teaspoon soda
¾ teaspoon salt
1¾ cups sugar★
4 squares Baker's Unsweetened Chocolate
¾ cup boiling water
½ cup sour milk or buttermilk
½ cup butter or other shortening
2 eggs, unbeaten
2 teaspoons vanilla

• Sift flour once, measure, add soda, salt, and sugar, and sift together three times. Combine chocolate and water in top of double boiler; cook over rapidly boiling water until chocolate is melted, stirring constantly to blend. Remove from boiling water and add milk. Cool.

Cream shortening. Add dry ingredients, chocolate mixture, eggs, and vanilla, stirring until blended. Then beat vigorously 2 minutes. Bake in two greased 9-inch layer pans in moderate oven (350° F.) 30 minutes, or until done. Spread Easy Fluffy Frosting (page 77) between layers and on top and sides of cake. Or spread with Cocoa Frosting (page 74).

★*You may substitute corn syrup or honey for half of sugar. Use ⅞ cup of each; decrease milk to ⅜ cup.*

Mocha Devil's Food Cake (3 eggs)

2 cups sifted Swans Down Cake Flour
2 teaspoons Calumet Baking Powder
¼ teaspoon soda
½ teaspoon salt
⅔ cup butter or other shortening
1½ cups sugar★
3 eggs, well beaten
3 squares Baker's Unsweetened Chocolate, melted
1 cup milk
1 teaspoon vanilla

● Sift flour once, measure, add baking powder, soda, and salt, and sift together three times. Cream shortening, add sugar gradually, and cream together until light and fluffy. Add eggs and beat well; then add chocolate and blend. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Bake in two greased deep 9-inch layer pans in moderate oven (350° F.) 30 minutes, or until done. Spread Clever Judy Mocha Frosting (page 78) between layers and on top of cake. Or spread Raisin Nut Filling (page 80) between layers and Easy Fluffy Frosting (½ recipe, page 77) on top and sides of cake.

This cake may be baked in greased pan, 13x9x2 inches, in moderate oven (350° F.) 40 minutes, or until done.

★*You may substitute corn syrup or honey for half of sugar. Use ¾ cup of each; decrease milk to ¾ cup.*

Purple Ribbon Chocolate Cake (2 eggs)

2 cups sifted Swans Down Cake Flour
½ teaspoon salt
1 teaspoon soda
½ cup boiling water
3 squares Baker's Unsweetened Chocolate
½ cup shortening
1½ cups sugar★
2 eggs, well beaten
⅔ cup sour milk or buttermilk
1 teaspoon vanilla

● Sift flour once, measure, add salt and soda, and sift together three times. Add boiling water to chocolate and stir until chocolate is melted.

Cream shortening, add sugar gradually, and cream together until light and fluffy. Add eggs and beat well; then add chocolate mixture and blend. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Bake in two greased 9-inch layer pans in moderate oven (350° F.) 30 minutes, or until done. Spread Seven Minute Frosting (page 73) between layers and on top and sides of cake. Or spread with Easy Fluffy Frosting (page 77), using dark corn syrup.

★*You may substitute corn syrup or honey for half of sugar. Use ¾ cup of each; decrease milk to ½ cup.*

Wellesley Fudge Cake (3 eggs)

4 squares Baker's Unsweetened Chocolate
½ cup hot water
½ cup sugar

2 cups sifted Swans Down Cake Flour
1 teaspoon soda
½ teaspoon salt
½ cup butter or other shortening
1¼ cups sugar★
3 eggs
⅔ cup milk
1 teaspoon vanilla

● Place chocolate and water in top of double boiler. Cook and stir over boiling water until chocolate melts and thickens. Add ½ cup sugar; cook and stir 2 minutes. Cool to lukewarm.

Sift flour once, measure, add soda and salt, and sift together three times. Cream shortening, add 1¼ cups sugar gradually, and cream together until light and fluffy. Add eggs, one at a time, beating thoroughly after each. Add ½ of flour and beat until smooth. Add milk and remaining flour, alternately in two parts each, beating after each addition until smooth. Then add vanilla and chocolate mixture and blend. Bake in two greased 8x8x2-inch layer pans in moderate oven (350° F.) 40 minutes, or until done. Spread Fudge Frosting (page 78) between layers and on top of cake, or Honey Frosting (page 77) between layers and on top and sides of cake.

★*You may substitute corn syrup or honey for half of sugar. Use ⅝ cup of each; decrease milk to ½ cup.*

Chocolate Cream Dessert Cake
(1 egg and 2 egg whites)

2 cups sifted Swans Down Cake Flour
¾ teaspoon soda
¼ teaspoon salt
½ cup butter or other shortening
1¼ cups sugar★
1 egg and 2 egg whites, unbeaten
2 to 3 squares Baker's Unsweetened Chocolate, melted
1 cup milk
1 teaspoon vanilla

● Sift flour once, measure, add soda and salt, and sift together three times. Cream shortening, add sugar gradually, and cream together until light and fluffy. Add eggs, one at a time, beating thoroughly after each. Add chocolate and blend. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Bake in two greased 9-inch layer pans in moderate oven (350° F.) 30 minutes, or until done. Split each layer in half to make four tiers. Spread Jell-O Butterscotch Cream Filling (page 81, double recipe) between layers and on top of cake, arranging a cut surface of cake against a baked surface to avoid slipping of layers. Chill before serving. Or spread with Coffee-Chocolate Cream Frosting (page 78, double recipe), alternating the flavors.

★*You may substitute corn syrup or honey for half of sugar. Use ⅝ cup of each; decrease milk to ¾ cup.*

Chocolate Peppermint Cake (1 egg)

2 cups sifted Swans Down Cake Flour
1 teaspoon soda
½ teaspoon salt
⅓ cup butter or other shortening
1¼ cups sugar
1 egg, unbeaten
3 squares Baker's Unsweetened Chocolate, melted
1 teaspoon vanilla
½ cup sour cream
1 cup sweet milk

● Sift flour once, measure, add soda and salt, and sift together three times. Cream shortening, add sugar gradually, and cream together well. Add egg and beat very thoroughly. Add choco-

late and vanilla; blend. Add about ¼ of flour and beat well; then add sour cream and beat thoroughly. Add remaining flour in fourths, alternately with milk in thirds, beating after each addition until smooth. Turn quickly into two greased 9-inch layer pans and bake in moderate oven (350° F.) 25 to 30 minutes. Spread Peppermint Frosting (page 74) between layers and on top and sides of cake. Decorate with a 1-inch border of chocolate flakes.

Chocolate Nut Loaf (5 eggs)

2 ½ cups sifted Swans Down Cake Flour
1 teaspoon soda
½ teaspoon salt
1 cup butter or other shortening
2 cups sugar★
5 eggs
1 cup finely cut nut meats
3 squares Baker's Unsweetened Chocolate, melted
1 cup sour milk or buttermilk
2 teaspoons vanilla

• Sift flour once, measure, add soda and salt, and sift together three times. Cream shortening, add sugar gradually, and cream together until light and fluffy. Beat eggs until very thick and light; add to creamed mixture and beat well. Add nuts and chocolate and blend. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Bake in greased pan, 13x9x2 inches, in slow oven (325° F.) 1 hour, or until done. Spread Clever Judy Mocha Frosting (page 78) on top of cake, or Fluffy Seven Minute Frosting (page 73) on top and sides of cake.

★*You may substitute corn syrup or honey for half of sugar. Use* 1 *cup of each; decrease milk to ¾ cup.*

Fruited Chocolate Layer Cake

• Use recipe for Chocolate Nut Loaf (above). Bake in three greased 9-inch layer pans in moderate oven (350° F.) 25 minutes, or until done. Spread Raisin Filling (page 80) between layers and Almond Seven Minute Frosting (page 73) on top and sides of cake. For a holiday garnish, decorate with raisin clusters and toasted almonds, if desired.

Two-step Chocolate Cake (3 eggs)

3 squares Baker's Unsweetened Chocolate
⅔ cup water
4 tablespoons sugar
1 teaspoon vanilla

2 cups sifted Swans Down Cake Flour
2 teaspoons Calumet Baking Powder
¼ teaspoon soda
½ teaspoon salt
⅔ cup butter or other shortening
1¼ cups sugar
3 eggs, unbeaten
⅓ cup sour milk or buttermilk

• Combine chocolate, water, and 4 tablespoons sugar in saucepan; cook over slow fire until thick and smooth, stirring constantly. Let stand until cold, stirring often. Add vanilla.

Sift flour once, measure, add baking powder, soda, and salt, and sift together three times. Cream shortening, add 1¼ cups sugar gradually, and cream together until light and fluffy. Add eggs, one at a time, beating well after each; then add cold chocolate mixture and blend. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Turn into two greased deep 9-inch layer pans. Bake in moderate oven (350° F.) 35 minutes, or until done. Spread with Chocolate Seven Minute Frosting (page 73).

Golden Cream Chocolate Cake (2 eggs)

2 cups sifted Swans Down Cake Flour
2 teaspoons Calumet Baking Powder
¼ teaspoon soda
½ teaspoon salt
½ cup butter or other shortening
1¼ cups sugar★
2 eggs, unbeaten
3 squares Baker's Unsweetened Chocolate, melted
1 cup milk
1 teaspoon vanilla

• Sift flour once, measure, add baking powder, soda, and salt, and sift together three times. Cream shortening, add sugar gradually, and cream together until light and fluffy. Add eggs, one at a time, beating thoroughly after each. Then add choco-

late and blend. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Bake in two greased 9-inch layer pans in moderate oven (350° F.) 30 minutes. Spread Golden Cream Filling (page 80) between layers and Quick Chocolate Frosting (page 74) over cake.

★*You may substitute corn syrup or honey for half of sugar. Use ⅝ cup of each; decrease milk to ¾ cup.*

Chocolate Apricot Dessert Cake

• Use recipe for Golden Cream Chocolate Cake (above), decreasing milk to ¾ cup. Add ¾ cup cooked dried apricots, drained and coarsely cut, to batter. Bake as directed. Spread sweetened whipped cream (page 82, double recipe) between layers and on top of cake. To decorate, dip ends of apricot halves in melted chocolate and arrange on top of cake.

Surprise Cakes just fit today's party, home meal, or lunch box. The fillings are simple. There's no fuss of frosting or service. Page 43.

Low Sugar Chocolate Cake (2 eggs)

1¾ cups sifted Swans Down Cake Flour
1½ teaspoons soda
½ teaspoon salt
½ cup butter or other shortening
4 tablespoons sugar
1 cup corn syrup
2 egg yolks, unbeaten
2 squares Baker's Unsweetened Chocolate, melted
⅔ cup milk
1 teaspoon vanilla
2 egg whites

• Sift flour once, measure, add soda and salt, and sift together three times. Cream shortening, add sugar and cream well. Add syrup very gradually, by tablespoons at first, beating very hard after each addition to keep mixture thick. Then add ¼ of flour and beat until smooth and well blended. Add egg yolks, one at a time, beating well after each. Add chocolate and blend. Add remaining flour in thirds, alternately with milk in halves, beating very well after each addition. Add vanilla and beat the mixture well again.

Beat egg whites until they will hold up in moist peaks. Stir quickly but thoroughly into batter. Bake in two greased 9-inch layer pans in moderate oven (350° F.) 25 minutes, or until done. Spread Fluffy Seven Minute Frosting (page 73) between layers and on top and sides of cake.

Double this recipe to make three 10-inch layer party cake.

Eggless Chocolate Cake

2 squares Baker's Unsweetened Chocolate
1 cup milk
1¾ cups sifted Swans Down Cake Flour
¾ teaspoon soda
¾ teaspoon salt
1 cup sugar
⅓ cup butter or other shortening
1 teaspoon vanilla

• Combine chocolate and milk in top of double boiler and cook over rapidly boiling water 5 minutes, stirring occasionally. Blend with rotary egg beater; cool. Sift flour once, measure, add soda, salt, and sugar, and sift together three times.

Cream shortening; add flour mixture, vanilla, and chocolate mixture, and stir until all flour is dampened. Then beat vigorously ½ minute. Bake in greased pan, 8x8x2 inches, in moderate oven (350° F.) 50 minutes, or until done. Spread Quick Chocolate Frosting (page 74) on top and sides of cake.

To use as a dessert cake, do not frost; cut in squares and serve with Cherry Sauce (page 82); or top with Fluffy Chocolate Sauce (page 83).

Delicious Chocolate Cottage Pudding

3 squares Baker's Unsweetened Chocolate, melted
4 tablespoons sugar
3 tablespoons hot water
¼ teaspoon soda

2 cups sifted Swans Down Cake Flour
2 teaspoons Calumet Baking Powder
½ teaspoon salt
¾ cup sugar★
5 tablespoons butter or other shortening
1 egg, unbeaten
¾ cup milk
½ teaspoon vanilla

● To melted chocolate, add 4 tablespoons sugar, water, and soda and blend. Cool.

Sift flour once, measure, add baking powder, salt, and ¾ cup sugar, and sift together three times. Cream shortening. Add dry ingredients, egg, milk, chocolate mixture, and vanilla; stir until all flour is dampened. Then beat vigorously 1 minute. Bake in greased 9-inch tube pan in slow oven (325° F.) 55 minutes, or until done. Serve warm or cold with Chocolate Walnut Cream or Fluffy Chocolate Sauce (page 83).

This pudding may be baked in greased pan, 8x8x2 inches, in slow oven (325° F.) 50 minutes, or until done. Or bake in greased large cup-cake pans in moderate oven (350° F.) 20 minutes, or until done. Serve with Chocolate Mint Sauce (page 83) or any other favorite pudding sauce. Makes 15 cup cakes.

Note: For best results, have all ingredients at room temperature before mixing.

★ *You may substitute corn syrup or honey for half of sugar. Use ⅜ cup of each; decrease milk to ½ cup + 1 tablespoon.*

Cocoa Devil's Food Cake (1 egg)

1½ cups sifted Swans Down Cake Flour
1 teaspoon soda
¼ teaspoon salt
6 tablespoons Baker's Breakfast Cocoa
6 tablespoons butter or other shortening
1 cup sugar★
1 egg, unbeaten
1 cup milk
1 teaspoon vanilla

● Sift flour once, measure, add soda, salt, and cocoa, and sift together three times. Cream shortening, add sugar gradually, and cream together well. Add egg and beat very thoroughly. Add flour mixture, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Bake in two greased 8-inch layer pans in moderate oven (350° F.) about 20 minutes, or until done. Spread Honey Frosting (page 77) between layers and on top and sides of cake. Or spread with Cream Cheese Frosting (page 77).

★*You may substitute corn syrup or honey for half of sugar. Use ½ cup of each; decrease milk to ¾ cup.*

Mystic Layer Cake (3 eggs)

3 cups sifted Swans Down Cake Flour
3 teaspoons Calumet Baking Powder
½ teaspoon salt
⅔ cup butter or other shortening
1½ cups sugar★
3 egg yolks, unbeaten
1¼ cups milk
1 teaspoon vanilla
3 egg whites

½ square Baker's Unsweetened Chocolate, melted
¾ teaspoon cinnamon
¼ teaspoon allspice
1 cup finely cut raisins

● Sift flour once, measure, add baking powder and salt, and sift together three times. Cream shortening, add sugar gradually, and cream together until light and fluffy. Add egg yolks, one at a time, beating thoroughly after each. Add flour, alternately with milk, a small amount at a time, beating after each

addition until smooth. Add vanilla. Beat egg whites until they will hold up in moist peaks. Stir quickly but thoroughly into batter. Fill one deep greased 9-inch layer pan with slightly more than one-half of mixture. Bake in moderate oven (375° F.) 30 minutes, or until done.

To remaining mixture, add chocolate, spices, and raisins and blend well. Turn into one deep greased 9-inch layer pan. Bake in moderate oven (375° F.) 30 to 35 minutes, or until done. Spread Seven Minute Frosting (page 73) or Fluffy Seven Minute Frosting (page 73) between layers and on top and sides of cake. Cool. When frosting is set, pour Chocolate Coating (page 80) over cake, letting it run down on sides.

This cake is also delicious frosted with Coffee-Chocolate Cream Frosting (page 78).

★*You may substitute corn syrup or honey for half of sugar. Use ¾ cup of each; decrease milk to ¾ cup + 3 tablespoons.*

Too luscious to miss! This fresh, rich, chocolate sponge is filled with almond custard then chocolate coated. See Chocolate Roll, page 35.

Honey Chocolate Cake (2 eggs)

2 cups sifted Swans Down Cake Flour
1½ teaspoons soda
½ teaspoon salt
½ cup butter or other shortening
1¼ cups honey
2 eggs, unbeaten
3 squares Baker's Unsweetened Chocolate, melted
⅔ cup water
1 teaspoon vanilla

• Sift flour once, measure, add soda and salt, and sift together three times. Cream shortening, add honey very gradually, by tablespoons at first, beating very hard after each addition to keep mixture thick. Add ¼ of flour and beat until smooth and well blended. Add eggs, one at a time, beating well after each. Add chocolate and blend. Add remaining flour in thirds, alternately with water in halves, beating very well after each addition. *For best results, beat very well at each stage of mixing.* Add vanilla. Bake in two greased 9-inch layer pans in moderate oven (350° F.) 30 minutes, or until done. Spread with Cream Cheese Frosting (page 77).

Chocolate Covered Sugarless Cake (2 eggs)

1¾ cups sifted Swans Down Cake Flour
1¾ teaspoons Calumet Baking Powder
¼ teaspoon salt
⅓ cup butter or other shortening
1½ teaspoons grated orange rind
1 cup light corn syrup
2 egg yolks, unbeaten
⅓ cup milk
1½ teaspoons vanilla
2 egg whites

• Sift flour once, measure, add baking powder and salt, and sift together three times. Cream shortening with orange rind; add syrup very gradually, by tablespoons at first, beating very hard after each addition to keep mixture thick. Add ¼ of flour and beat until smooth and well blended. Add egg yolks, one at a time, beating well after each. Add remaining flour in thirds, alternately with milk in halves, beating very well after each addition. *For best results, beat cake very well at*

each stage of mixing. Add vanilla and beat mixture well again.

Beat egg whites until they will hold up in moist peaks. Stir quickly but thoroughly into batter. Bake in two greased 8-inch layer pans in moderate oven (375° F.) 20 minutes, or until done. Cover with Chocolate Chip Frosting (page 90).

Chocolate Roll (4 eggs)

½ cup sifted Swans Down Cake Flour
½ teaspoon Calumet Baking Powder
¼ teaspoon salt
4 eggs
¾ cup sifted sugar
1 teaspoon vanilla

2 squares Baker's Unsweetened Chocolate
2 tablespoons sugar
¼ teaspoon soda
3 tablespoons cold water

• Sift flour once, measure, add baking powder and salt, and sift together three times. Place eggs in deep bowl, add ¾ cup sugar and beat with rotary egg beater until very thick and light. Add flour, all at once, stirring well. Add vanilla. Melt chocolate over boiling water. Remove from heat and add immediately 2 tablespoons sugar, soda, and cold water. Stir until thick and light, then fold quickly into batter, blending well.

Turn into 15x10-inch pan which has been greased, lined with paper to within ½ inch of edge, and again greased. Bake in moderate oven (375° F.) 15 minutes, or until done. Cut off crisp edges of cake and turn out on cloth; remove paper and cool just 5 minutes. Quickly spread half of Mint Frosting (page 74) over cake and roll as for jelly roll. Wrap in cloth and cool on rack. Cover with remaining frosting. When frosting is set, cover with Chocolate Coating (page 80). Or spread with Golden Cream Filling (page 80); roll and use coating.

Butterscotch Chocolate Tier Cake

• Use recipe for Chocolate Roll (above). Bake cake as directed. Cool. Cut in half lengthwise, then crosswise. Put together as four-layer cake, matching edges and placing plain layer on top. Spread Jell-O Butterscotch Cream Filling (page 81) between layers. Chill thoroughly before serving.

Chocolate Angel Food Cake (10 to 12 egg whites)

¾ cup sifted Swans Down Cake Flour
4 tablespoons Baker's Breakfast Cocoa
1¼ cups sifted sugar
1¼ cups egg whites
¼ teaspoon salt
1 teaspoon cream of tartar
1 teaspoon vanilla

• Sift flour once, measure, add cocoa and ¼ cup sugar, and sift together four times. Beat egg whites and salt with rotary egg beater or flat wire whisk. When foamy, add cream of tartar and continue beating until eggs are stiff enough to hold up in peaks, but not dry. Add remaining 1 cup sugar, 2 tablespoons at a time, beating with rotary egg beater or whisk after each addition until sugar is *just* blended. Fold in vanilla. Then sift about ¼ cup flour over mixture and fold in lightly; repeat until all is used. Turn into ungreased 9-inch angel food pan. Cut gently through batter with knife to remove air bubbles. Bake in slow oven (325° F.) 50 minutes, or until done. Remove from oven and invert pan 1 hour, or until cold.

Marble Angel Food Cake (8 to 10 egg whites)

1 cup sifted Swans Down Cake Flour
2 tablespoons Baker's Breakfast Cocoa
1¼ cups sifted sugar
1 cup egg whites
¼ teaspoon salt
1 teaspoon cream of tartar
1 teaspoon vanilla
¼ teaspoon almond extract

• Sift flour once; measure. To ½ cup flour, add cocoa and ¼ cup sugar and sift together four times. Sift remaining ½ cup flour four times. Beat egg whites and salt with rotary egg beater or flat wire whisk. When foamy, add cream of tartar and continue beating until stiff enough to hold up in peaks, but not dry. Add remaining 1 cup sugar, 2 tablespoons at a time, beating with rotary egg beater or whisk after each addition until sugar is *just* blended. Fold in flavoring.

Divide mixture in two parts. To one, fold in flour. To other, fold in flour and cocoa mixture. Put by tablespoons into ungreased 9-inch angel food pan, alternating white and dark

mixtures. Bake in slow oven (325° F.) 45 to 50 minutes. Remove from oven and invert pan 1 hour, or until cold. If desired, spread with Clever Judy Mocha Frosting (page 78) or with Hungarian Chocolate Frosting (page 76).

Creole Sponge Cake (5 eggs)

¾ cup sifted Swans Down Cake Flour
4 tablespoons Baker's Breakfast Cocoa
1 cup sifted sugar
3 tablespoons water
5 egg yolks
5 egg whites
¼ teaspoon salt
½ teaspoon cream of tartar
1 teaspoon vanilla

● Sift flour once, measure, add cocoa, and sift together four times. Add ½ cup sugar and water to egg yolks and beat with rotary egg beater until very thick and light. Beat egg whites and salt with flat wire whisk or rotary egg beater. When foamy, add cream of tartar and beat until stiff enough to hold up in peaks, but not dry. Add remaining ½ cup sugar, about 2 tablespoons at a time, beating well with whisk or beater. Fold in egg yolk mixture and vanilla. Then sift about ¼ of flour over mixture and fold in quickly and gently; repeat until all is used. Avoid overmixing.

Turn into ungreased 9-inch tube pan. Cut gently through batter with knife to remove air bubbles. Bake in slow oven (325° F.) 1 hour, or until done. Remove from oven and invert pan 1 hour, or until cold. Serve plain or with Whipped Cream Fruit Sauce (page 81).

Twin Angel Food Cakes

● Prepare chocolate and white angel food mixtures as for Marble Angel Food Cake (above). Turn each into an ungreased 7-inch angel food pan, making one white and one chocolate angel food cake. Bake cakes in slow oven (325° F.) 45 to 50 minutes. Remove from oven and invert pans 1 hour, or until cold. Serve plain or frost white cake with Hungarian Chocolate Frosting (page 76, ½ recipe) and chocolate cake with Orange Cream Cheese Frosting (page 77, ½ recipe).

Little Cakes are Always Welcome

One of the delightful features of small chocolate cakes and cookies is their versatility. The boys in the service love to receive them from the home folks. They're indispensable for picnics, and great stand-bys for after-school snacks and for whipped-up-in-a-hurry suppers. They're equally at home at elaborate teas and in the good old-fashioned cooky jar.

Probably more lunch boxes are being packed today than ever before. Small cakes and cookies fit neatly and appetizingly into all kinds. And don't forget how men feel about *chocolate*!

So we've given you a wide variety of our favorites. Many are quite inexpensive and easy to mix—desirable traits in foods that are baked by the dozens and seem to vanish almost before they reach the table!

Chocolate Squares or Cookies

1½ cups sifted flour
1½ teaspoons Calumet Baking Powder
½ teaspoon salt
3 squares Baker's Unsweetened Chocolate
4 tablespoons butter or other shortening
¾ cup sugar
1 egg, unbeaten
¾ cup milk
½ teaspoon vanilla

● Sift flour once, measure, add baking powder and salt, and sift together three times. Melt chocolate and shortening over hot water; cool to lukewarm. Add sugar and mix well. Add egg and beat thoroughly. Add flour, alternately with milk, stirring only to blend. Add vanilla.

For squares, spread in two greased 9x9x2-inch pans and bake in moderate oven (375° F.) 12 minutes, or until done. Let cool in pan; when almost cool, cut in squares. Remove from pan. Makes 50 squares.

For cookies, drop from teaspoon on ungreased baking sheet. Bake in moderate oven (375° F.) 9 minutes, or until done. Cool slightly; remove from pan. Makes 3 dozen cookies.

Chocolate Nut Squares or Cookies

• Use recipe for Chocolate Squares or Cookies (above). Add 1 cup chopped walnut meats to batter. Bake as directed. Cool. Spread with Quick Chocolate Frosting (page 74), if desired.

Chocolate Fruit Squares or Cookies

• Use recipe for Chocolate Squares or Cookies (above). Add ⅔ cup chopped dates or chopped raisins and ⅔ cup chopped nut meats to batter. Bake as directed.

Black and White Cup Cakes

3 tablespoons sugar
3 tablespoons water
1½ squares Baker's Unsweetened Chocolate
¼ teaspoon soda

2 cups sifted Swans Down Cake Flour
2 teaspoons Calumet Baking Powder
½ teaspoon salt
⅓ cup butter or other shortening
¾ cup sugar★
2 egg whites, unbeaten
⅔ cup milk
1 teaspoon vanilla

• Combine sugar, water, and chocolate in saucepan and cook over low flame until thick and smooth, stirring constantly. Stir in soda; cool slightly.

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream shortening, add sugar gradually, and cream together until light and fluffy. Add egg whites, one at a time, beating very thoroughly after each. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Divide batter in two parts; to one part, add chocolate mixture, stirring until blended. Put by teaspoons into greased cup-cake pans, alternating light and dark mixtures. Bake in moderate oven (375° F.) 20 minutes, or until done. Spread tops with Hungarian Chocolate Frosting (page 76, ½ recipe). Makes 16 large cup cakes.

★*You may substitute corn syrup or honey for half of sugar. Use 6 tablespoons of each and decrease milk to ½ cup.*

Brownies

⅔ cup sifted flour
½ teaspoon Calumet Baking Powder
¼ teaspoon salt
⅓ cup butter or other shortening
2 squares Baker's Unsweetened Chocolate
1 cup sugar★
2 eggs, well beaten
½ cup chopped walnut or pecan meats
1 teaspoon vanilla

• Sift flour once, measure, add baking powder and salt, and sift again. Melt shortening and chocolate over boiling water. Add sugar gradually to eggs, beating thoroughly, then add chocolate mixture and blend. Add flour and mix well, then add nuts and vanilla. Decorate with whole nuts, if desired. Bake in greased pan, 8x8x2 inches, in moderate oven (350° F.) 35 minutes. While still warm, cut in rectangles. Remove from pan and cool on cake rack. Makes 2 dozen brownies.

★*You may substitute ½ cup corn syrup or ½ cup honey and ½ cup sugar. Bake 5 to 10 minutes longer.*

Toasted Coconut Brownies

• Use recipe for Brownies (above), omitting nut meats. Add 1 cup Baker's Premium Shred Coconut, finely chopped, to batter. Cover with topping made by mixing thoroughly ¾ cup coconut with 1 tablespoon sugar and 2 teaspoons melted butter. Bake as directed for Brownies.

Chocolate Cookies

2 cups sifted flour
1½ teaspoons Calumet Baking Powder
½ teaspoon soda
¼ teaspoon salt
½ teaspoon cinnamon
½ cup butter or other shortening
1 cup sugar
2 eggs, well beaten
3 squares Baker's Unsweetened Chocolate, melted

• Sift flour once, measure, add baking powder, soda, salt, and cinnamon, and sift three times. Cream shortening, add sugar

gradually, creaming until light and fluffy. Add eggs and chocolate; beat well. Add flour, a small amount at a time, mixing well after each addition. Chill thoroughly. Roll ⅛ inch thick on lightly floured board and cut with floured cooky cutter; sprinkle with sugar or decorate for holidays. Bake on ungreased baking sheet in moderate oven (350° F.) 9 minutes. Makes 6 dozen 2½-inch cookies.

For holidays, cut cookies in fancy shapes. Decorate, using granulated sugar, mixture of sugar and cinnamon, red or green sugar; halved or finely chopped almonds (blanched), pecans, walnuts, or cashews; tiny colored candies, small red wintergreen or cinnamon candies, candied caraway seeds, or silver dragées; or raisins, currants, strips of dates, dried apricots, citron, or candied pineapple; or candied orange, grapefruit, or lemon peel. Cut strips with sharp scissors.

The illustration below suggests attractive shapes and decorating ideas to use for holiday cookies.

It's fun, takes only a bit longer, yet means so much more to have holiday cookies really look the part. See Chocolate Cookies, above.

Chocolate Icebox Cookies

3 ½ cups sifted flour
3 ½ teaspoons Calumet Baking Powder
½ teaspoon salt
1 ¼ cups softened butter or other shortening
1 cup sugar
2 eggs, unbeaten
4 squares Baker's Unsweetened Chocolate, melted
1 teaspoon vanilla
2 cups broken walnut meats

• Sift flour once, measure, add baking powder and salt, and sift again. Combine shortening, sugar, eggs, chocolate, and vanilla, beating with spoon until blended; add nuts. Add flour gradually, mixing well after each addition. Divide dough in two parts; shape in rolls, 2 inches in diameter, rolling each in waxed paper. Chill overnight, or until firm enough to slice. Cut in ⅛-inch slices; bake on ungreased baking sheet in moderate oven (350° F.) 10 minutes, or until done. Makes about 13 dozen icebox cookies. Wrapped rolls of dough may be kept in refrigerator and cookies sliced and baked as needed.

Chocolate Pinwheels

1 ½ cups sifted flour
1 teaspoon Calumet Baking Powder
⅛ teaspoon salt
½ cup butter or other shortening
⅓ cup sugar
1 egg, unbeaten
1 square Baker's Unsweetened Chocolate, melted

• Sift flour once, measure, add baking powder and salt, and sift again. Cream shortening, add sugar gradually, and cream together until light and fluffy. Add egg and beat well. Add flour, a small amount at a time, mixing well after each addition. Divide dough in two parts. To one part, add chocolate and blend. Chill until firm enough to roll.

Roll each half on floured waxed paper into rectangular sheet, ⅛ inch thick. Chill. Place plain sheet over chocolate sheet; then roll as for jelly roll. Chill overnight, or until firm enough to slice. Cut in ⅛-inch slices. Bake on ungreased baking sheet in hot oven (400° F.) 5 minutes, or until done. Makes 6 dozen pinwheels.

Chocolate Crispies

1 square Baker's Unsweetened Chocolate
¼ cup butter or other shortening
½ cup sugar
1 egg, unbeaten
¼ cup sifted flour
⅛ teaspoon salt
¼ teaspoon vanilla
¼ cup nut meats, finely chopped

• Melt chocolate and shortening over hot water. Remove from heat; add sugar, egg, flour, salt, and vanilla, and beat well. Spread mixture in thin layer in two greased pans, 8x8x2 inches. Sprinkle with nuts. Bake in hot oven (400° F.) 12 to 15 minutes. While warm, mark in 2-inch squares. Cool and break in squares. Makes 2 dozen crispies.

Butterscotch Surprise Cakes

1½ cups sifted Swans Down Cake Flour
1½ teaspoons Calumet Baking Powder
½ teaspoon salt
⅓ cup butter or other shortening
1 cup sugar
2 eggs, well beaten
2 squares Baker's Unsweetened Chocolate, melted
½ cup milk
1 teaspoon vanilla

• Sift flour once, measure, add baking powder and salt, and sift together three times. Cream shortening, add sugar gradually, and cream together until light and fluffy. Add eggs and beat well; then add chocolate and blend. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Turn into greased large cup-cake pans, filling them about ⅔ full. Bake in moderate oven (350° F.) 20 to 25 minutes, or until done. Makes 1 dozen.

When cakes are cool, remove cone-shaped piece from center of each cup cake. Fill hollow with Jell-O Butterscotch Cream Filling (page 81) and replace top.

Other fluffy fillings or soft frostings may be used to fill Surprise Cakes; or these chocolate cup cakes may be served plain, frosted, or topped with a sauce.

Chocolate Chew Ice Cream Sandwich

½ cup sifted flour
½ teaspoon Calumet Baking Powder
¼ teaspoon salt
4 tablespoons butter or other shortening
1 cup sugar
2 egg yolks, well beaten
2 squares Baker's Unsweetened Chocolate, melted
1 teaspoon vanilla
2 egg whites

• Sift flour once, measure, add baking powder and salt, and sift together three times. Cream shortening, add sugar gradually, and cream together well. Add egg yolks and mix well. Add chocolate and vanilla, and blend. Add flour and mix well. Beat egg whites until stiff enough to hold up in moist peaks, but not dry. Fold into chocolate mixture. Turn into greased 9x9-inch pan. Bake in slow oven (325° F.) 30 to 35 minutes. Cool. Cut in 2¼-inch squares.

To serve, place vanilla ice cream between two squares and pour Chocolate Fudge Sauce (page 93) or Chocolate Mint Sauce (page 83) over top. Or use other flavors of ice cream, such as butter-pecan, coffee, maple, or fruit.

Chocolate Marguerites

⅓ cup sifted Swans Down Cake Flour
¼ teaspoon soda
¼ teaspoon salt
½ cup brown sugar, firmly packed
2 eggs, well beaten
2 tablespoons butter or other shortening
1 square Baker's Unsweetened Chocolate, melted
2 tablespoons milk
½ teaspoon vanilla
1 cup chopped pecan meats

• Sift flour once, measure, add soda and salt, and sift together three times. Beat sugar gradually into beaten eggs. Melt shortening with chocolate and add to egg mixture; blend. Add milk and vanilla; then add flour and stir in quickly and thoroughly. Add nuts. Turn into greased small fancy pans. Place pecan half on each cake. Bake in moderate oven (375° F.) 10 minutes. Makes 2 dozen marguerites.

Chocolate Coconut Snowballs

• Use recipe for Cocoa Devil's Food Cake (page 32). Turn into greased, medium cup-cake pans, filling them ⅔ full. Bake in moderate oven (350° F.) 20 minutes, or until done. Cool. Cover each cake with Fluffy Seven Minute Frosting (page 73) and roll in Baker's Premium Shred Coconut. Makes 2½ dozen.

Oriole Devil's Food Cakes

• Use recipe for Cocoa Devil's Food Cake (page 32). Turn into greased, medium cup-cake pans, filling them ⅔ full. Bake in moderate oven (350° F.) 20 minutes, or until done. Spread tops with Orange Cream Cheese Frosting (page 77), tinted, or with Easy Fluffy Frosting (page 77, ½ recipe), flavored with lemon extract and tinted a delicate yellow. Makes 2½ dozen medium devil's food cup cakes.

Chocolate Coconut Mounds

1 square Baker's Unsweetened Chocolate, melted
⅔ cup sweetened condensed milk
1¾ cups Baker's Premium Shred Coconut

• Add chocolate to milk and blend; stir in coconut. Drop from teaspoon on greased baking sheet. Bake in moderate oven (350° F.) 20 minutes. Makes 20 cookies.

Chocolate Macaroons

2 egg whites
1 cup sugar
¼ teaspoon salt
½ teaspoon vanilla
1½ squares Baker's Unsweetened Chocolate, melted
1½ cups Baker's Premium Shred Coconut

• Beat egg whites until foamy throughout; add sugar, 2 tablespoons at a time, beating after each addition until sugar is blended. Then continue beating until mixture will stand in peaks. Add salt and vanilla. Fold in chocolate; then coconut. Drop from teaspoon on ungreased heavy paper. Bake in slow oven (325° F.) 20 minutes, or until done. Cool 5 minutes before removing from paper. Makes 2 dozen 1½-inch macaroons.

Pie, A Universal Favorite

Make the men happy—with pie. Set a beautiful pie on the table with plenty of rich, velvety-smooth chocolate filling encased in tender flaky pastry and topped with golden brown mountains of meringue—is there any man who won't rise up and call you blessed? And as for the family, such a pie makes them charitable about even the most slender meal.

Just such a recipe is included in this section, called Velvet Chocolate Cream Pie. Use your favorite pastry recipe or try the easy-to-do Vanilla Wafer Crust. And you won't want to miss Chocolate Crested Custard Pie. It's an unexpected taste treat for family and guests.

Chocolate Meringue Pie

½ cup sugar (or ⅓ cup honey)
½ cup flour
½ teaspoon salt
2 ½ cups milk
2 squares Baker's Unsweetened Chocolate
3 egg yolks, slightly beaten
2 teaspoons butter
2 teaspoons vanilla
1 baked 9-inch pie shell

3 egg whites
6 tablespoons sugar

• Combine sugar, flour, and salt in top of double boiler, mixing very thoroughly. Add milk gradually, stirring well. Add chocolate. Place over boiling water and cook until chocolate is melted and mixture is thick and well blended, stirring constantly. Then continue cooking 10 minutes, stirring occasionally. Pour small amount of mixture over egg yolks, stirring vigorously; return to double boiler and cook 2 minutes longer. Add butter and vanilla. Cool. Turn into pie shell.

Beat egg whites until foamy throughout; add sugar, 2 tablespoons at a time, beating after each addition until sugar is blended. Then continue beating until mixture will stand in peaks. Pile lightly on filling. Bake in moderate oven (350° F.) 15 minutes, or until the meringue is delicately browned.

Marvel Chocolate Pie

2 squares Baker's Unsweetened Chocolate
1 cup milk
1 tablespoon granulated gelatin
½ cup sugar
¼ teaspoon salt
3 egg yolks, slightly beaten
½ teaspoon vanilla
3 egg whites, stiffly beaten
1 baked 9-inch pie shell

• Add chocolate to milk and heat in double boiler. When chocolate is melted, beat with rotary egg beater until blended. Combine gelatin, sugar, and salt; mix thoroughly and add to chocolate mixture. Stir until sugar and gelatin are dissolved. Add gradually to egg yolks and blend. Add vanilla and chill. When slightly thickened, beat with rotary egg beater until light and foamy. Fold into egg whites. Turn into cold pie shell and chill until firm.

Chocolate Crested Custard Pie

Pastry
4 eggs, slightly beaten
⅓ cup sugar
¼ teaspoon salt
3 cups milk
1 teaspoon vanilla

2 tablespoons sugar
1 square Baker's Unsweetened Chocolate, melted
2 tablespoons hot water

• Line a deep 9-inch pie plate with pastry, rolled ⅛ inch thick, allowing pastry to extend 1 inch beyond edge. Fold edge back to form standing rim; flute with fingers. Combine eggs, sugar, salt, milk, and vanilla. Pour into pie shell. Bake in hot oven (450° F.) 20 minutes; then decrease heat to moderate (350° F.) and bake 10 to 15 minutes longer, or until knife inserted comes out clean.

Add sugar to chocolate; then add water, one tablespoon at a time, stirring until blended. Pour over pie filling and bake in slow oven (300° F.) 7 to 10 minutes, or until set. Cool.

Velvet Chocolate Cream Pie

2 to 3 squares Baker's Unsweetened Chocolate
½ cup sugar
¼ cup water
6 tablespoons flour
½ teaspoon salt
2 cups milk
1 egg, slightly beaten
2 teaspoons butter
1½ teaspoons vanilla
Vanilla Wafer Crust (below)

• Combine chocolate, ¼ cup sugar, and water in saucepan. Cook 5 minutes, stirring constantly. Combine flour, remaining sugar, and salt in top of double boiler. Add milk gradually, stirring well; then add chocolate syrup. Place over boiling water and cook until thickened, stirring constantly. Then continue cooking 10 minutes, stirring occasionally. Pour small amount of mixture over egg, stirring vigorously; return to double boiler and blend. Remove from boiling water, add butter and vanilla. Cool. Turn into Vanilla Wafer Crust. Chill 1 hour, or longer. May be garnished with border of whipped cream (page 82) and dipped wafers as shown on page 1.

Vanilla Wafer Crust

1½ cups finely crushed vanilla wafers (4¾-ounce package)
¼ cup sugar
⅓ cup hot melted butter

• Combine crushed wafers and sugar. Add melted butter and mix thoroughly. Pack on bottom and sides of 9-inch pie plate and bake in slow oven (325° F.) 15 minutes. Cool.

Chocolate Tarts

• Use filling recipe for Velvet Chocolate Cream Pie (above). Turn into 6 baked tart shells. Garnish with whipped cream (page 82) and chocolate flakes (page 74), if desired, or with baked pastry stars, diamonds, or other cut-outs.

Jack-o'-lantern Tarts. Cut 6 jack-o'-lantern faces from rolled pastry, using a paper pattern (see illustration, page 95). Bake when baking tart shells. Place chocolate filling in tart shells as above; top each with jack-o'-lantern.

Chocolate Doughnuts

4 cups sifted flour
4 teaspoons Calumet Baking Powder
1½ teaspoons salt
1¼ cups sugar
3 eggs, well beaten
3 squares Baker's Unsweetened Chocolate, melted
1 teaspoon vanilla
1 cup milk

• Sift flour once, measure, add baking powder and salt, and sift together three times. Add sugar gradually to eggs, beating thoroughly; then add chocolate and vanilla; blend. Add flour, alternately with milk, a small amount at a time, mixing thoroughly after each addition. Knead lightly on well-floured board. Roll ⅓ inch thick. Cut with floured, medium doughnut cutter. Fry in deep fat (385° F.) 3 to 4 minutes, or until done, turning frequently. Drain on unglazed paper. Sprinkle with powdered sugar. Or dip doughnuts in mixture of granulated sugar and cinnamon. Makes 4 dozen doughnuts.

Chocolate Tea Puffs

1 cup sifted Swans Down Cake Flour
⅓ cup butter or other shortening
1 cup boiling water
3 eggs, unbeaten

• Sift flour once; measure. Melt shortening in water. Stir flour into rapidly boiling water. Cook and stir constantly until mixture leaves sides of pan in smooth, compact mass. Remove at once from fire. Add eggs, one at a time, beating only until smooth (20 to 40 seconds) after each. Shape on ungreased baking sheet; drop from teaspoon to make tiny cream puffs (about 1 inch in diameter), or force through pastry bag to shape into tiny éclairs (about 2½ inches long and ¾ inch wide). Bake in hot oven (450° F.) 10 minutes; then reduce heat to moderate (350° F.) and bake 10 minutes longer.

With sharp knife make slit on one side of each puff or cut crosswise to remove top. Fill with Chocolate Cream Filling (page 81) and replace top carefully. Cover with Bittersweet Chocolate Coating (page 79). Makes 3 to 4 dozen tiny cream puffs or éclairs.

Cheers for Dessert

Dessert is the crowning touch to any meal. Omit it, and a disappointed look follows 'round the table even though the lunch or dinner has been hearty. But make a hit with that last course and you score out of all proportion to the trouble you took. If that dessert is something chocolate, you can be sure of empty dishes and cheerful comments. For even the simplest, least expensive dessert seems touched with magic when you add the flavor of good chocolate.

HOT OR COLD—HERE ARE FAVORITES

In this section you will find dozens of mouth-watering suggestions, recipes for hot, chilled, or frozen desserts. You'll be pleased, too, to find how kind they are to your sugar supply.

And these are nutritious desserts. Many of them contain a generous part of the daily quota of milk and eggs as well as chocolate.

There are excellent hot puddings, especially fine when the thermometer plunges. Also many inexpensive chilled chocolate puddings—convenient because they can be made in the morning and set in the refrigerator to be ready for luncheon or dinner.

If you want something quite impressive but easy to make, try Chocolate Mint Cream. It is perfect for a buffet supper. Or you may be planning a progressive party and have to serve the dessert. Chocolate Dessert Waffles would surely make a hit. An easy dessert, too, because these waffles are equally delicious if made ahead of time and reheated before serving.

Ice cream—and chocolate at that—is sure fire. Rich and smooth the frozen dessert fits into almost any type of menu. There are grand recipes to choose from: ice cream, made in the automatic refrigerator or in the old-fashioned hand freezer—and luscious mousse, with a tempting macaroon variation. You will proudly serve any one of these. So just pick out your recipe, starting on page 59.

Baked Chocolate Custard

2 squares Baker's Unsweetened Chocolate
4 cups milk
4 eggs, slightly beaten
⅓ cup sugar
¼ teaspoon salt
1 teaspoon vanilla

• Add chocolate to milk and heat in double boiler. When chocolate is melted, beat with rotary egg beater until blended. Combine eggs, sugar, and salt; add chocolate mixture gradually, stirring until sugar is dissolved. Add vanilla and pour into custard cups. Place in pan of hot water and bake in slow oven (325° F.) 45 minutes, or until knife inserted comes out clean. (Water in pan should not reach boiling temperature.) Chill. Top with cream and a dash of cinnamon, or unmold and serve with cream, if desired. Serves 8 to 10.

You'll taste fame with Chocolate Icebox Cake. It's a masterpiece-dessert, right for any occasion. Choose one on page 57 or page 98.

Chocolate Custard Sponge Pudding

2 squares Baker's Unsweetened Chocolate
2 cups milk
4 tablespoons flour
½ cup sugar
¼ teaspoon salt
2 tablespoons melted butter
3 egg yolks, slightly beaten
1½ teaspoons vanilla
3 egg whites

• Add chocolate to milk and heat in double boiler. When chocolate is melted, beat with rotary egg beater until blended. Combine flour, sugar, and salt. Add butter and mix well; then add egg yolks. Add hot chocolate mixture gradually, blending thoroughly. Add vanilla. Beat egg whites until they will stand in soft peaks; then stir gently into chocolate mixture. Turn into greased 8-inch round baking dish. Place in pan of hot water and bake in moderate oven (350° F.) 45 to 50 minutes. Serve warm or cold, with cream. Serves 6 to 8.

Chocolate Tapioca Cream

1 egg yolk
4 cups milk
4 tablespoons Minute Tapioca
½ cup sugar
¼ teaspoon salt
2 squares Baker's Unsweetened Chocolate, cut in pieces
1 egg white
1 teaspoon vanilla

• Mix egg yolk with ½ cup milk in saucepan. Add Minute Tapioca, ⅓ cup sugar, salt, chocolate, and remaining milk. Bring mixture quickly to a full boil over direct heat, stirring constantly. Remove from fire. (Mixture will be thin. *Do not overcook.*) Beat with rotary egg beater until chocolate is blended. Beat egg white until stiff but not dry. Add remaining sugar gradually, beating with rotary egg beater. Stir hot tapioca gradually into egg white. Cool -mixture thickens as it cools. When slightly cool, stir in vanilla. Chill. Serve in sherbet glasses, plain or with cream. Serves 8.

For a party, layer chocolate with plain tapioca cream in parfait glasses; serve with Chocolate Mint Sauce (page 83).

Chocolate Custard Bread Pudding

1½ squares Baker's Unsweetened Chocolate
2½ cups milk
2 eggs
½ cup sugar
¼ teaspoon salt
1 teaspoon vanilla
2 cups cubed stale bread

• Add chocolate to milk and heat in double boiler. When chocolate is melted, stir until blended. Beat eggs until foamy; add sugar and salt. Then add chocolate mixture gradually, stirring vigorously. Add vanilla. Place bread in greased baking dish; pour mixture over it and let stand 10 minutes. Mix well before baking. Place dish in pan of hot water and bake in moderate oven (350° F.) 50 minutes, or until pudding is firm. Serve warm or cold with cream. Serves 6.

Chocolate Soufflé

2 squares Baker's Unsweetened Chocolate
2 cups milk
½ cup sugar
⅓ cup flour
½ teaspoon salt
2 tablespoons butter
1 teaspoon vanilla
4 egg yolks, beaten until thick and lemon-colored
4 egg whites, stiffly beaten

• Add chocolate to milk and heat in double boiler. When chocolate is melted, beat with rotary egg beater until blended. Combine sugar, flour, and salt; add small amount of chocolate mixture, stirring until smooth; return to double boiler and cook until thickened, stirring constantly; then continue cooking 5 minutes, stirring occasionally. Add butter and vanilla; cool slightly while beating eggs. Add egg yolks and mix well. Fold into egg whites. Turn into greased baking dish. Place in pan of hot water and bake in moderate oven (350° F.) 1 hour, or until soufflé is firm. Serve immediately with Chocolate Mint Sauce (page 83) or with cream. Serves 8.

The baking dish may first be buttered and dusted with granulated sugar to give interesting finish and texture.

Chocolate Meringue Pudding

⅓ cup sugar★
4 tablespoons cornstarch
¼ teaspoon salt
3 cups milk
2 squares Baker's Unsweetened Chocolate
2 egg yolks, slightly beaten
1 teaspoon vanilla

2 egg whites
4 tablespoons sugar

● Combine sugar, cornstarch, and salt in top of double boiler, mixing very thoroughly. Add milk gradually, stirring well. Add chocolate. Place over boiling water and cook and stir until thickened; then continue cooking 10 minutes, stirring occasionally. Pour small amount of mixture over egg yolks, stirring vigorously; return to double boiler and cook 2 minutes longer. Add vanilla and turn into greased baking dish.

Beat egg whites until foamy throughout; add sugar, 2 tablespoons at a time, beating after each addition until sugar is blended. Then continue beating until mixture will stand in peaks. Pile lightly on chocolate mixture. Bake in moderate oven (350° F.) 15 minutes, or until browned. Chill. Serves 6.

★*You may substitute ⅓ cup honey for sugar.*

Chocolate Masquerade Pudding

● Use recipe for Chocolate Meringue Pudding (above). Sprinkle with ¼ cup Baker's Coconut before browning.

Chocolate Pudding

½ to ¾ cup sugar
6 tablespoons flour
¼ teaspoon salt
3 cups milk
3 squares Baker's Unsweetened Chocolate
1 teaspoon vanilla

● Combine sugar, flour, and salt in top of double boiler, mixing very thoroughly. Add milk gradually, stirring well. Add chocolate. Place over boiling water and cook and stir until thickened; then continue cooking 10 minutes, stirring occasionally. Add vanilla. Chill and serve with cream. Serves 6.

Chocolate Pudding Variations

• Chocolate Pudding (above) may be varied in many simple ways by the addition of other ingredients as listed here. These will suggest still other variations.

Fold ½ cup Baker's Premium Shred Coconut (plain or toasted) into pudding; top with additional coconut.

Fold ½ cup chopped walnut meats into pudding; top with a sprinkling of nuts or a walnut half.

Fold 1 diced banana into pudding; top with a few banana slices or with ring of banana slices.

Fold orange marmalade into whipped cream (page 82); use as garnish for pudding, topping with a bit of marmalade.

Fold a few slices of dates into pudding; top with date slices. Diced figs may be used in this way.

Flavor whipped cream garnish (page 82) with peppermint extract. Top with sprig of mint or cube of mint jelly.

Umm! Old-fashioned Chocolate Pudding. How long since you treated your family to this old-time favorite? The recipe is right here.

Chocolate Fruit Pudding

2 cups sifted Swans Down Cake Flour
2 teaspoons Calumet Baking Powder
½ teaspoon soda
¼ teaspoon salt
⅓ cup butter or other shortening
½ cup sugar
1 egg, well beaten
3 squares Baker's Unsweetened Chocolate, melted
1 cup milk
1 cup chopped raisins
1 teaspoon grated orange rind

• Sift flour once, measure, add baking powder, soda, and salt, and sift together three times. Cream shortening, add sugar gradually, and cream together thoroughly. Add egg and chocolate, beating until smooth. Add flour, alternately with milk, a small amount at a time, beating well after each addition. Fold in raisins and orange rind.

Turn into one greased 2-quart mold or two 1-quart molds. Cover tightly and steam 2 to 3½ hours, depending on size of mold. Or turn into greased 2-quart casserole or 9-inch tube pan. Cover with greased brown or heavy waxed paper and tie securely. Place in pan of hot water and bake in moderate oven (375° F.) 2 hours, or until done. Serve hot with Sunshine Foamy Sauce (page 83), or with a simple orange sauce or raisin sauce, or with cream. Serves 10.

Chocolate Dessert Waffles

1½ cups sifted Swans Down Cake Flour
1½ teaspoons Calumet Baking Powder
½ teaspoon salt
½ cup sugar
2 egg yolks, well beaten
¾ cup milk
½ cup melted butter or other shortening
2 squares Baker's Unsweetened Chocolate, melted
½ teaspoon vanilla
2 egg whites

• Sift flour once, measure, add baking powder, salt, and sugar, and sift again. Combine egg yolks and milk; add to flour mixture, beating until smooth. Combine butter and chocolate; add

to batter and blend. Add vanilla. Beat egg whites until they will hold up in moist peaks. Stir quickly but thoroughly into batter. Bake in hot waffle iron. Serve hot with vanilla or other ice cream and Regal Chocolate Sauce (page 82) or Log Cabin Syrup. Or soften orange marmalade by stirring well and use as sauce for waffles. May also be served with Cherry Sauce (page 82) or a simple orange sauce. Makes 5 waffles.

Note: Waffles may be made in advance. Before serving, reheat in oven just until hot and crisp.

Luscious Chocolate Icebox Cake

3 squares Baker's Unsweetened Chocolate
½ cup sugar
Dash of salt
¼ cup hot water
1 tablespoon cold water
1½ teaspoons granulated gelatin
4 egg yolks
1 teaspoon vanilla
4 egg whites, stiffly beaten
½ cup light cream, whipped (page 82, ½ recipe)
2 dozen lady fingers

• Melt chocolate in top of double boiler. Add sugar, salt, and hot water, stirring until sugar is dissolved and mixture blended. Add cold water to gelatin and mix. Add to hot chocolate mixture and stir until gelatin is dissolved; then cook until mixture is smooth and well thickened. Remove from boiling water; add egg yolks, one at a time, beating thoroughly after each. Place over boiling water and cook 2 minutes, stirring constantly. Add vanilla; cool. Fold into egg whites. Chill. Fold in whipped cream.

Line bottom and sides of mold with waxed paper. Arrange lady fingers on bottom and sides of mold. Add thin layer of thickened chocolate mixture, then arrange lady fingers and chocolate mixture in alternate layers, topping with chocolate mixture. Cut off lady fingers around sides of mold and arrange cut pieces on chocolate mixture. Chill 12 to 24 hours in refrigerator. Unmold. Serves 8 to 10.

If desired, ½ cup finely cut walnut meats may be added to chocolate mixture before turning into mold. Toast nuts lightly by heating and stirring with a little butter or oil.

Chocolate Thrift Pudding

1 square Baker's Unsweetened Chocolate
⅓ cup milk
⅓ cup sugar
Dash of salt
½ teaspoon Calumet Baking Powder
2 cups fine soft bread crumbs
1 teaspoon vanilla
1 egg, beaten until thick and fluffy

• Add chocolate to milk and place over low flame. Cook until mixture is smooth and blended, stirring constantly. Add sugar and salt and stir until sugar is dissolved. Remove from fire; add baking powder, bread crumbs, and vanilla; mix well. Then add egg and mix lightly. Turn into custard cups; bake in moderate oven (350°F.) 25 minutes. Serves 5.

Cocoa Rice Pudding

4 tablespoons rice
4 cups milk
½ teaspoon salt
½ cup sugar
½ teaspoon cinnamon
4 tablespoons Baker's Breakfast Cocoa

• Wash rice thoroughly and combine with milk and salt in greased deep baking dish. Bake in slow oven (300° F.) 2 to 2½ hours, or until creamy, stirring occasionally. Combine sugar, cinnamon, and cocoa, and stir into rice. Bake 15 minutes longer. Serve warm or cold with cream. Serves 6.

Chocolate Grape-Nuts Puff

4 tablespoons butter
½ cup sugar
2 egg yolks, well beaten
1 square Baker's Unsweetened Chocolate, melted
2 tablespoons flour
4 tablespoons Grape-Nuts
1 cup milk
2 egg whites, stiffly beaten

• Cream butter; add sugar gradually, blending after each addition. Add egg yolks and beat thoroughly; then add melted

chocolate and blend. Add flour, Grape-Nuts, and milk, mixing well. Fold in egg whites. Turn into greased baking dish and place in pan of hot water. Bake in slow oven (325° F.) 1 hour and 15 minutes. Serve cold with cream. Serves 6.

Economy Chocolate Ice Cream

2 squares Baker's Unsweetened Chocolate
1 can (14 or 15 ounces) sweetened condensed milk
Dash of salt
1 cup water
½ teaspoon vanilla
½ cup light cream, whipped (page 82, ½ recipe)

• Melt chocolate in top of double boiler. Add condensed milk and salt and blend. Cook over rapidly boiling water 5 minutes, stirring constantly. Add water gradually, stirring constantly. Chill. Add vanilla. Fold chocolate mixture into whipped cream. Turn into freezing tray of automatic refrigerator and freeze. When mixture is frozen on sides and bottom, turn into chilled bowl and beat with rotary egg beater until smooth and increased in volume. Return to freezing tray and freeze 2 to 3 hours longer, or until firm. Makes about ¾ quart ice cream.

Regal Chocolate Mousse

2 squares Baker's Unsweetened Chocolate
⅓ cup water
½ cup sugar
Dash of salt
3 egg yolks, well beaten
1 teaspoon vanilla
2 cups light cream, whipped (page 82, double recipe)

• Combine chocolate and water in saucepan. Bring to a boil over low flame, stirring vigorously until blended. Add sugar and salt and simmer 3 minutes, stirring constantly. Pour slowly over egg yolks, stirring well. Cool. Add vanilla and fold in whipped cream. Turn into freezing tray of automatic refrigerator and let stand 3 to 4 hours. Or turn mixture into mold, filling it to overflowing; cover with waxed paper and press cover tightly down over paper. Pack in equal parts ice and salt 3 to 4 hours. Serves 8 to 10. To vary, add ½ cup macaroon crumbs and ½ teaspoon almond extract before freezing.

Chocolate Velvet Cream

2 squares Baker's Unsweetened Chocolate
1 tablespoon granulated gelatin
¼ cup milk
1¼ cups milk, scalded
½ cup sugar
⅛ teaspoon salt
1 cup light cream
¾ teaspoon vanilla

• Melt chocolate in top of double boiler. Soak gelatin in ¼ cup milk 5 minutes. Add scalded milk, sugar, and salt and stir until gelatin is dissolved; add cream. Pour gelatin mixture slowly into melted chocolate, beating with rotary egg beater until blended; then cook 5 minutes. Remove from boiling water and add vanilla. Chill until cold and syrupy. Place in bowl of cracked ice or ice water and whip with rotary egg beater until thickened. Turn into mold. Chill until firm. Serve plain or with whipped cream (page 82). Serves 6.

This pudding may also be molded in individual molds or turned into sherbet glasses.

Chocolate Mint Cream

• Use recipe for Chocolate Velvet Cream (above). Dissolve gelatin as directed. Add only 2 cups gelatin mixture to melted chocolate. Pour ½ of chocolate mixture into large mold or individual molds and chill until firm. Place remaining chocolate mixture over lukewarm water until ready to mold.

To the remaining plain gelatin mixture, add few drops peppermint extract and green coloring to tint a delicate green. Chill until cold and syrupy. Place in bowl of cracked ice or ice water and whip with rotary egg beater until thickened. Turn into mold over firm chocolate layer and chill until firm. Top with remaining chocolate mixture. Chill until firm. Serve plain or with whipped cream (page 82).

Chocolate Frozen Pudding

• Use recipe for Delicious Chocolate Ice Cream (below). Fold ½ cup each finely cut raisins and figs into mixture before turning into tray or mold. Stir after freezing 15 minutes.

Nut meats may be substituted for either fruit. If desired, ¾ teaspoon rum extract may be added.

Delicious Chocolate Ice Cream

1½ squares Baker's Unsweetened Chocolate
⅓ cup sugar
Dash of salt
1 cup milk
3 egg yolks, slightly beaten
1 teaspoon vanilla
1 cup light cream, whipped (page 82)

• Add chocolate, sugar, and salt to milk and heat in double boiler. When chocolate is melted, beat with rotary egg beater until blended. Pour small amount of mixture over egg yolks, stirring vigorously; return to double boiler and cook 2 minutes longer, stirring constantly. Chill.

Fold chocolate mixture and vanilla into whipped cream. Turn into freezing tray of automatic refrigerator and let stand 3 to 4 hours. Or turn mixture into mold, filling it to overflowing; cover with waxed paper and press cover down tightly. Pack in equal parts ice and salt 4 hours. Makes about ¾ quart.

Note: Two eggs may be substituted for 3 egg yolks in above recipe. Add egg yolks as directed above. Fold stiffly beaten whites into chilled chocolate before folding into cream.

Old-fashioned Chocolate Ice Cream

1 cup sugar
4 tablespoons flour
⅛ teaspoon salt
2 cups milk
3 squares Baker's Unsweetened Chocolate
2 eggs, slightly beaten
4 cups light cream
2 tablespoons vanilla

• Combine sugar, flour, and salt in top of double boiler, mixing very thoroughly. Add milk gradually, stirring well. Add chocolate. Place over boiling water and cook and stir until thickened; then continue cooking 10 minutes, stirring occasionally. Pour small amount of mixture over eggs, stirring vigorously; return to double boiler and cook 2 minutes longer. Cool. Add cream and vanilla. Freeze until stiff, using 8 parts ice to 1 part salt. Remove dasher and cover tightly; repack in 4 parts ice to 1 part salt. Makes 2 quarts ice cream.

Candies Made at Home

Although it takes a bit of planning and saving, most of us with a sweet tooth will find a way to make a batch of good old homemade candy once in a while.

Because of candy's heavy toll on your sugar canister, we've been selective in this section—only a few choice recipes, but you will find others—and excellent ones—that call for none of your sugar in the Dot Chocolate recipe section which starts on page 100.

SOME HELPFUL SUGGESTIONS

There are two main classes of candies: (1) *creamy or soft;* (2) *chewy or hard.* The difference is mainly in the temperature to which they are cooked. In creamy candies, we have a mass of tiny sugar crystals suspended in a sugar syrup. In making hard or chewy candies, the temperature is so high that the sugar changes its form and becomes a clear, hard mass upon cooling—unless large amounts of corn syrup, milk, or cream are added, making the candy chewy instead.

Fudge and fondant are good examples of creamy candies. Caramels and brittles are chewy or hard candies.

When making either kind of candy, be sure that the sugar is completely dissolved during cooking and that the candy is taken from the heat at the right temperature. A candy thermometer is the surest guide.

For creamy candies, the mixture is cooled to lukewarm (110° F.) before beating or stirring in any way. This gives smaller, finer crystals which are not even noticed when the candy is eaten. For chewy or hard candies, pour mixture into greased pans immediately after removing from heat. Do not scrape the pan—this is likely to produce grainy streaks and give an unpleasant texture.

In this section is a recipe for Chocolate Fondant. It has many possibilities for variation. Make some of it into centers—either plain or with nuts or with Baker's Coconut—and dip them in Baker's Dot Chocolate. It's the ideal chocolate for dipping.

Chocolate Fudge

2 squares Baker's Unsweetened Chocolate
¾ cup milk
2 cups sugar
Dash of salt
2 tablespoons butter
1 teaspoon vanilla

• Add chocolate to milk and place over low flame. Cook until mixture is smooth and blended, stirring constantly. Add sugar and salt, and stir until sugar is dissolved and mixture boils. Continue boiling, without stirring, until a small amount of mixture forms a very soft ball in cold water (232° F.). Remove from fire. Add butter and vanilla. Cool to lukewarm (110° F.); then beat until mixture begins to thicken and loses its gloss. Turn at once into greased pan, 8x4 inches. When cold, cut in squares. Makes 18 large pieces.

A gift of smooth rich Fudge means more than ever today. Vary with marshmallows, nuts, raisins, candied fruits, as suggested on page 64.

Reliance Fudge

• Use recipe for Chocolate Fudge (page 63), adding 1 tablespoon corn syrup with sugar. Boil candy to 234° F. The addition of corn syrup requires a higher temperature. Cool and beat as directed.

Chocolate Nut or Raisin Fudge

• Use recipe for Chocolate Fudge (page 63) or Reliance Fudge (above). Add 1 cup broken nut meats or 1 cup seedless raisins just before turning into pan.

Marshmallow Fudge

• Use recipe for Chocolate Fudge (page 63). Cut 16 marshmallows (4 ounces) in halves; arrange in greased pan, 8x4 inches, placing cut-side up. Pour beaten fudge over marshmallows.

Tutti-frutti Fudge

• Use recipe for Chocolate Fudge (page 63), adding chopped candied or dried fruits and nuts before turning into pan. Some of fruit mixture may be sprinkled on top of fudge. For fruit, use about ¼ cup each candied cherries, candied pineapple, figs, and raisins. Wash, dry thoroughly, and cut fine. Add ¼ cup chopped, blanched pistachios or other nuts.

Cocoa Fudge

½ cup Baker's Breakfast Cocoa
3 cups sugar
⅛ teaspoon salt
1 cup evaporated milk
4 tablespoons corn syrup
3 tablespoons butter
1 teaspoon vanilla

• Combine cocoa, sugar, and salt. Add milk and corn syrup; then add butter. Cook over low flame until mixture boils, stirring constantly. Continue boiling, without stirring, until a small amount of mixture forms a very soft ball in cold water (232° F.). Remove from fire. Add vanilla. Beat until mixture begins to thicken and loses its gloss. Turn at once into greased pan, 8x4 inches. When cold, cut in squares. Makes 18 pieces.

Chocolate Fondant

2 cups sugar
1¼ cups water
2 tablespoons light corn syrup
1 teaspoon vanilla
2 squares Baker's Unsweetened Chocolate, melted

• Combine sugar, water, and corn syrup. Place over low flame and stir constantly until sugar is dissolved and mixture boils. Cover and cook 3 minutes; then remove cover and continue boiling, without stirring, until a small amount of syrup forms a soft ball in cold water (238° F.). Wash down sides of pan occasionally with damp cloth. Pour out on cold, wet platter or porcelain table top, or on greased surface. Cool to lukewarm (110° F.). Work with paddle or spatula until white and creamy. Add vanilla and knead until smooth.

Shape in ball; make indentation in top and pour about ¼ of chocolate into it. Knead until chocolate is blended. Repeat until all chocolate is used. Store in tightly covered jar to ripen for several days before using. If fondant begins to dry out, cover with damp cloth. Makes 1 pound 2½ ounces candy.

Chocolate Nut Patties

• Use recipe for Chocolate Fondant (above). Shape in small balls; flatten balls slightly and press half walnut meat into each. Makes 3 dozen 1-inch patties.

Chocolate Balls

• Use recipe for Chocolate Fondant (above), adding 1 cup finely cut raisins. Knead and shape in small balls. Roll balls in 1 cup nut meats, finely chopped, or toasted Baker's Premium Shred Coconut. Makes 6 dozen balls.

Chocolate Slices

• Use recipe for Chocolate Fondant (above), adding ¾ cup finely cut dates or raisins, and ¾ cup nut meats, finely cut, or Baker's Premium Shred Coconut. Knead and shape in rolls, 1 inch in diameter. Wrap in waxed paper and chill. When firm, cut in ¼-inch slices. Makes about 1¾ pounds candy, or six rolls, each about 8 inches long.

Chocolate Caramels

1 cup sugar
¾ cup corn syrup
3 squares Baker's Unsweetened Chocolate
¼ teaspoon salt
1½ cups light cream

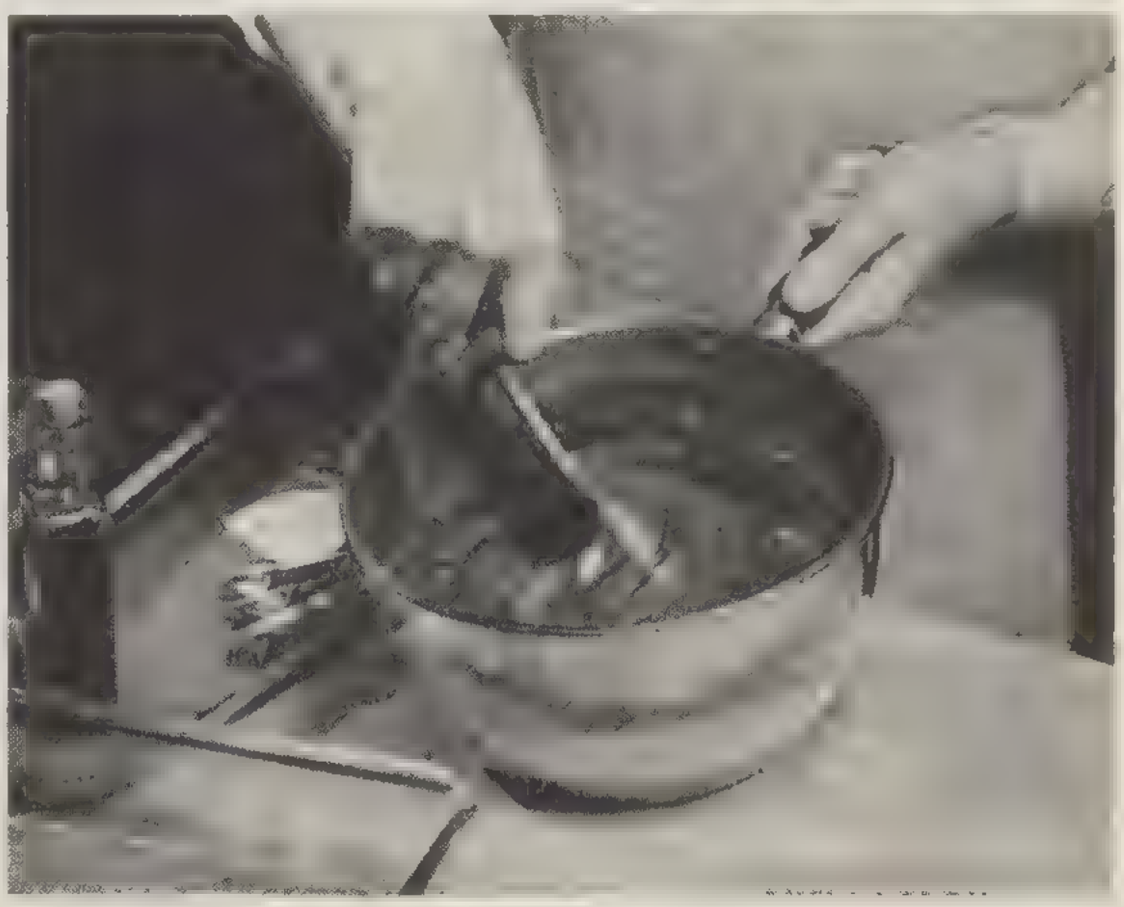
• Combine sugar, corn syrup, chocolate, salt, and ½ cup cream. Place over low flame and stir constantly until sugar is dissolved and mixture boils. Continue boiling until a small amount of mixture forms a soft ball in cold water (234° F.), stirring constantly. Add ½ cup cream and boil again to 234° F., stirring constantly. Add remaining ½ cup cream and boil slowly until a small amount of mixture forms a firm ball in cold water (242° F.), stirring constantly. Pour into slightly buttered pan, 8x4 inches. Do not scrape pan. Let stand until cold.

Mark with knife in ¾-inch squares and turn out on cold slab, turning top-side up. Cut in squares, using full length of long blade. Let stand in cool place to dry. Makes 40.

Chocolate Nut Caramels

• Use recipe for Chocolate Caramels (above). Add 1 cup broken nut meats just before pouring mixture into pan.

If you want smooth, creamy fudge, watch for this turning point. The mixture thickens, loses gloss . . . It's time to pour. Recipe, page 63.



Hot Chocolate—A Traditional Drink

The first known use of chocolate was as a beverage. When the Spanish first came to the New World, they discovered that the Mexican Indians were consuming vast quantities of a savory food-drink which they called "chocolatl." This exciting new beverage was quickly introduced into Spain and immediately found favor there. According to one old recipe, here is the way they prepared it in those days:

> "Take a hundred cacao Kernels, two heads of Chili or long peppers, a handful of anise or orjevala, and two of mesachusil or vanilla,—or instead six Alexandria roses, powdered—two drachmas of cinnamon, a dozen almonds, and as many hazel nuts, a half a pound of white sugar, and anette enough to color it, and you have the king of chocolates."

Little would you imagine that our present day easy-to-prepare recipe for steaming, fragrant hot chocolate evolved from such a spicy, intricate mixture!

Chocolate is more than just something good to drink. It's a food that supplies real nourishment. It combines so beautifully in beverages with eggs and milk that a chocolate drink can make up the main part of a simple meal.

What is more refreshing and nourishing on a hot day than a tall, frosty Chocolate Float! This can be made at a moment's notice if you have a place reserved in your refrigerator for Premium Chocolate Syrup or Cocoa Syrup—whichever you prefer. For that extra cool touch, flavor your iced chocolate with a bit of peppermint extract and garnish with a fresh sprig of mint.

WHEN YOU ENTERTAIN

Reception Chocolate, which looks as luscious as it tastes, may also be prepared ahead of time. All you have to do before serving is to heat the milk. Spooned into slender chocolate cups as the hot milk is poured from a

dignified chocolate pot, you have an unusual and charming service to distinguish this favorite party drink.

The chocolate mixture used in preparing Reception Chocolate is delectable as a sauce, too, with or without the whipped cream. So it pays to keep some on hand.

A CHOCOLATE SECRET

Long, slow cooking brings out extra smoothness and richer chocolate flavor. Make your hot chocolate ahead of time and leave it over boiling water, covered, to season and mellow in flavor. You can forget about it for an extra half or three-quarters of an hour. Then beat up all nice and foamy, serve, and listen to the applause!

Premium Chocolate Syrup

3 squares Baker's Unsweetened Chocolate
⅔ cup water
½ cup sugar
Dash of salt
½ cup corn syrup
½ teaspoon vanilla

• Place chocolate and water in saucepan. Cook slowly until thick and well blended, stirring constantly. Add sugar and salt; bring to a boil and boil gently 2 minutes, stirring constantly. (For a thicker sauce, boil 4 minutes.) Add corn syrup and bring again to a boil. Remove from heat. Cool slightly, then add vanilla. Turn into jar; cover tightly. Keep in refrigerator. Makes about 1½ cups syrup. Serve hot or cold as sauce or use in chocolate drinks.

For chocolate drinks, use 2 tablespoons syrup to 1 cup milk.

Cocoa Syrup

1 cup Baker's Breakfast Cocoa
½ to ¾ cup sugar
½ to ¾ cup corn syrup
¼ teaspoon salt
1 cup cold water
2 teaspoons vanilla

• Combine cocoa, sugar, syrup, and salt in saucepan. Add water slowly and place over low flame, stirring until smooth;

then boil gently 3 minutes, stirring constantly. Add vanilla. Turn into jar; cover tightly. Keep in refrigerator. Makes about 2 cups syrup. Serve hot or cold as sauce or use in making delicious cocoa drinks. This syrup may be made using 1 to 1½ cups sugar instead of sugar and corn syrup.

To make cold drinks, use 2 tablespoons syrup to 1 cup milk.

Chocolate Milk Shake

1 cup chilled milk
2 tablespoons Premium Chocolate Syrup
or Cocoa Syrup (above)

• Add milk slowly to syrup, stirring constantly. Beat or shake well. Pour into tall glass and serve at once. Serves 1.

Evaporated Milk Shake

• Substitute ½ cup evaporated milk and ¼ cup water for chilled milk in Chocolate Milk Shake (above). Add to syrup and shake with cracked ice until foamy. Serves 1.

Chocolate Malted Milk

2 tablespoons malted milk powder
2 tablespoons Premium Chocolate Syrup
or Cocoa Syrup (above)
1 cup chilled milk

• Add malted milk powder to syrup, stirring until smooth and thoroughly blended. Add milk slowly, stirring constantly. Beat or shake well. Pour into tall glass and serve at once. Serves 1.

Chocolate Ice Cream Soda

½ cup chilled milk
2 tablespoons Premium Chocolate Syrup
or Cocoa Syrup (above)
½ cup carbonated water
Chocolate or vanilla ice cream

• Add milk slowly to syrup, stirring constantly; pour into tall glass. Add carbonated water and stir enough to mix. Add ice cream and serve at once. Serves 1.

Chocolate Eggnog

1 cup chilled milk
3 tablespoons Premium Chocolate Syrup
or Cocoa Syrup (page 68)
1 egg, well beaten

• Add milk slowly to syrup, stirring constantly; add to egg, and beat or shake well. Pour into tall glass; serve. Serves 1

Chocolate Float

1 cup chilled milk
2 tablespoons Premium Chocolate Syrup
or Cocoa Syrup (page 68)
Chocolate ice cream

• Add milk slowly to syrup, stirring constantly. Beat or shake well. Pour into tall glass. Add ice cream. Serves 1.

Hot Chocolate

2 squares Baker's Unsweetened Chocolate
1 cup water
3 tablespoons sugar
Dash of salt
3 cups milk

• Add chocolate to water in top of double boiler and place over low flame, stirring until chocolate is melted and blended. Add sugar and salt and boil 3 minutes, stirring constantly. Place over boiling water. Add milk gradually, stirring constantly; then heat. Just before serving, beat with rotary egg beater until light and frothy. Serves 6.

Iced Chocolate

• Use recipe for Hot Chocolate (above). Cool well so that ice will not dilute beverage. Pour over cracked ice in tall glasses. Stir well to blend and chill. Serves 4.

Brazilian Chocolate

• Use recipe for Hot Chocolate (above), substituting 1 cup strong coffee for water. Cook as directed. When hot, beat with rotary egg beater until light and frothy. Cool. Pour over ice in tall glasses. Serves 4.

Reception Chocolate

2 ½ squares Baker's Unsweetened Chocolate
½ cup water
½ cup sugar
Dash of salt
½ cup light cream, whipped (page 82, ½ recipe)
6 cups hot milk

• Add chocolate to water and place over low flame, stirring until chocolate is melted and blended. Add sugar and salt and boil 4 minutes, stirring constantly. Cool. Fold into cream. Place 1 rounding teaspoon of chocolate mixture in each serving cup; add hot milk to fill cup and stir until chocolate and milk are well blended. Serves 18.

This chocolate mixture also makes an excellent sauce. The whipped cream may be omitted and sauce served hot as fudge sauce on ice cream, cup cakes, or puddings.

Quick tricks from one recipe are Chocolate Squares and Cookies. Change to suit your crowd for lunches or parties. Pages 38 and 39.

Distinctive Frostings

When that perfect frosting swirls over the cake, then you know that victory perches on your spatula! Choose from the satiny or fluffy frostings in this section and your cake will come to the table in a burst of hurrahs.

Sugar restrictions limit the choice of frostings -but this distinctive finish to your cake does not have to be forgotten for the duration. All the frostings found here call for as little sugar as possible—some for none at all. For example, try the Easy Fluffy Frosting on page 77, an uncooked frosting made with either corn syrup or honey. Here, too, are delightful variations of Fluffy Seven Minute Frosting which use none of your precious sugar.

And remember that, in chocolate frostings, you can use margarine or vegetable shortenings instead of butter.

FROSTING YOUR CAKE

Frosting a cake is an art. Some people are more gifted than others, but everyone can turn out a cake that is good to look at. Here are a few simple directions to follow.

1. Be sure that both cake and frosting are cool.
2. Brush off all loose crumbs and trim any ragged edges with scissors.
3. Frost sides of cake first, spreading lightly over the top edge and down around the sides in sweeping strokes.
4. Then fill in center top and work out to edges, making beautiful swirls or folds with your knife or spatula or the back of a silver spoon.
5. In frosting a layer cake, place bottom layer topside down and spread frosting smoothly. Then place next layer on top, matching edges. Finish frosting as above.

WHEN THE SAUCE MAKES THE PUDDING

What surprises can be wrought in plain-jane pudding or ice cream by the addition of a delicious sauce! Here you will find an interesting collection. Select a sauce which does not cover the flavor of the dessert, but which accents it, blends with it, or adds needed richness.

Seven Minute Frosting

2 egg whites, unbeaten
1½ cups sugar
5 tablespoons water
1½ teaspoons light corn syrup
1 teaspoon vanilla

• Combine egg whites, sugar, water, and corn syrup in top of double boiler, beating with rotary egg beater until thoroughly mixed. Place over rapidly boiling water, beat constantly with rotary egg beater, and cook 7 minutes, or until frosting will stand in peaks. Remove from boiling water; add vanilla and beat until thick enough to spread. Makes enough frosting to cover tops and sides of two 9-inch layers, top and sides of three 9-inch layers, or tops and sides of three 8-inch layers.

Fluffy Seven Minute Frosting
(Using all corn syrup)

2 egg whites, unbeaten
1½ cups light corn syrup★
Dash of salt
1 teaspoon vanilla

• Cook as directed for Seven Minute Frosting (above). If frosting separates in the bottom of pan before spreading, beat with rotary egg beater until blended.

★ *You may substitute* 1 *cup light corn syrup,* ½ *cup sugar, and* 5 *tablespoons water; or* ¾ *cup light corn syrup,* ¾ *cup sugar, and* 5 *tablespoons water.*

Almond Seven Minute Frosting

• Use recipe for Seven Minute Frosting or Fluffy Seven Minute Frosting (above), adding ½ teaspoon almond extract and decreasing vanilla to ¼ teaspoon.

Chocolate Seven Minute Frosting

• Use recipe for Seven Minute Frosting or Fluffy Seven Minute Frosting (above). Before spreading, add 2 or 3 squares Baker's Unsweetened Chocolate which has been melted and cooled; fold in chocolate gently but thoroughly.

Mint Frosting

• Use recipe for Seven Minute Frosting or Fluffy Seven Minute Frosting (page 73), substituting ¼ teaspoon peppermint extract for vanilla. Add green coloring to hot frosting to give a delicate tint. Makes enough frosting for 15x10-inch roll. Or use on layer cake; cover with Chocolate Coating (page 80).

Peppermint Frosting

• Make as for Mint Frosting (above), adding red coloring instead of green to give frosting a delicate shell-pink tint. Spread on cake. While frosting is soft but cold, sprinkle chocolate flakes around top of cake to form 1-inch border.

For chocolate flakes, scrape chocolate with a sharp knife. Hold knife so that blade is at right angles to chocolate and scrape with a downward motion.

Cocoa Frosting

2 cups sifted confectioners' sugar
⅛ teaspoon salt
3 tablespoons Baker's Breakfast Cocoa
3 tablespoons butter
3 tablespoons hot milk
½ teaspoon vanilla

• Sift sugar, salt, and cocoa together. Cream butter until soft; add part of sugar mixture gradually, beating thoroughly. Add remaining sugar mixture, alternately with hot milk, beating well after each addition. Add vanilla. Makes enough frosting to cover tops of two 9-inch layers, or top and sides of 8x8x2-inch cake, or about 2 dozen cup cakes.

Quick Chocolate Frosting

2 squares Baker's Unsweetened Chocolate
1 can (14 or 15 ounces) sweetened condensed milk
1 tablespoon water
Dash of salt
½ teaspoon vanilla

• Melt chocolate in top of double boiler. Add condensed milk gradually, mixing well; then add water and salt and blend. Cook 5 minutes over rapidly boiling water, stirring constantly. Remove from fire. Add vanilla. Cool. Makes enough frosting to

cover tops of two 9-inch layers, two 8-inch layers (generously), or top and sides of 8x8x2-inch cake or 9x5x3-inch loaf cake. Or enough to cover tops of 2 dozen medium cup cakes.

Note: Three squares Baker's Unsweetened Chocolate may be used for darker, richer flavored frosting. Increase water to 2 tablespoons and cook only 3 minutes.

Orange Chocolate Frosting

• Use recipe for Quick Chocolate Frosting (above). Add ¾ teaspoon grated orange rind after cooling frosting.

Quick Mocha Frosting

• Use recipe for Quick Chocolate Frosting (above). Substitute ¼ cup very strong coffee and ⅔ cup sweetened condensed milk for 1 can sweetened condensed milk. Makes enough frosting to cover tops of two 8-inch layers.

Glossy Hungarian Chocolate Frosting makes wonderful swirls. Frost top edge and sides first, then swirl more frosting over top. Page 76.

Hungarian Chocolate Frosting

3 squares Baker's Unsweetened Chocolate
1½ cups sifted confectioners' sugar
2½ tablespoons hot water
3 egg yolks
4 tablespoons butter

• Melt chocolate in double boiler. Remove from boiling water, add sugar and water, and blend. Add egg yolks, one at a time, beating well after each. Add butter, a tablespoon at a time, beating thoroughly after each amount. Makes enough frosting to cover tops and sides of two 8- or 9-inch layers, tops and sides of two deep 9-inch layers (thinly), or top and sides of three 9-inch layers. Or enough to cover top and sides of 8x8x2-inch cake (generously), top and sides of 10x10x2-inch cake, or about 2 dozen cup cakes. To make ½ this recipe, use 1 whole egg, and ½ of all other ingredients.

Martha Washington Fudge Frosting

1½ cups sugar
¾ cup water
1 tablespoon corn syrup
Dash of salt
4 squares Baker's Unsweetened Chocolate
2 tablespoons butter
1 teaspoon vanilla

• Combine sugar, water, corn syrup, and salt in small saucepan. Bring quickly to a boil, stirring only until sugar is dissolved. Then boil, without stirring, until mixture forms a soft ball in cold water (234° F.). Cool slightly to 150° F. Melt chocolate in medium saucepan over boiling water. Add butter and vanilla. Remove from boiling water. Add syrup gradually, stirring constantly. Continue stirring until smooth and thickened. Place again over boiling water and stir until frosting is softened and of right consistency to spread. Remove from boiling water and spread on cake.

If necessary, place over hot water to keep soft while spreading, and if the frosting begins to lose its gloss, add 1 or 2 teaspoons of hot water and blend. Makes enough frosting to cover tops and sides of two 8x10-inch layers, or tops and sides of two 9-inch layers. Double this recipe for enough frosting to cover tops and sides of three 10-inch layers.

Cream Cheese Frosting

3 tablespoons butter
6 ounces (2 packages) cream cheese
Dash of salt
1¼ cups sifted confectioners' sugar
½ teaspoon vanilla

• Cream butter, add cheese and salt, and blend. Add sugar, a small amount at a time, beating well after each addition. Add vanilla. If necessary, chill until of right consistency to spread. Makes enough frosting to cover tops of two 9-inch layers or tops of 2½ dozen cup cakes.

Orange Cream Cheese Frosting

• Use recipe for Cream Cheese Frosting (above), adding ½ teaspoon grated orange rind to butter. Add yellow or orange coloring to give a delicate tint, if desired.

Easy Fluffy Frosting (Using all corn syrup)

2 egg whites
⅛ teaspoon salt
1 cup light corn syrup
1 teaspoon vanilla

• Beat egg whites with salt until stiff enough to hold up in peaks, but not dry. Pour syrup in fine stream over egg whites, beating constantly about 10 to 15 minutes, or until of right consistency to spread. Add vanilla. Makes enough frosting to cover tops and sides of two 8- or 9-inch layers, or tops and sides of two 8x8x2-inch layers.

Either light or dark corn syrup may be used. The dark corn syrup makes a buff-colored frosting which is attractive for chocolate or other dark cakes.

Note: One-half the above recipe will make enough frosting to cover tops of two 8-inch layers, top and sides of two 9-inch layers, top and sides of 8x8x2-inch, or top of 10x10-inch cake.

Honey Frosting (Using all honey)

• Use recipe for Easy Fluffy Frosting (above), substituting 1 cup honey for syrup. Omit vanilla.

Clever Judy Mocha Frosting

1 cup sifted confectioners' sugar
1 egg, unbeaten
¼ cup strong coffee
½ teaspoon vanilla
3 squares Baker's Unsweetened Chocolate, melted
1 tablespoon softened butter

• Combine ingredients in order given, beating with rotary egg beater until blended. Place bowl in pan of cracked ice or ice water and continue beating until of right consistency to spread (about 3 minutes). Makes enough frosting to cover tops of two 9-inch layers, top and sides of 8x8x2-inch cake, top of 13x9x2-inch cake, or small angel food cake. For all-chocolate flavor, substitute milk for coffee.

Coffee-Chocolate Cream Frosting

1 package Jell-O Vanilla Pudding
1¼ cups strong coffee
⅓ cup milk
1 square Baker's Unsweetened Chocolate

• Place pudding powder in saucepan. Add liquids gradually, stirring constantly. Cook and stir over low flame until mixture comes to a boil and is thickened. Divide mixture in two parts; to one part add chocolate, stirring until blended. Cool both mixtures, stirring occasionally. Spread coffee frosting between two 8- or 9-inch layers and chocolate frosting on top.

Fudge Frosting

2 squares Baker's Unsweetened Chocolate
1 cup milk
2 cups sugar
Dash of salt
2 tablespoons corn syrup
2 tablespoons butter
1 teaspoon vanilla

• Add chocolate to milk and place over low flame. Cook until mixture is smooth and blended, stirring constantly. Add sugar, salt, and corn syrup; stir until sugar is dissolved and mixture boils. Continue boiling, without stirring, until a small amount of mixture forms a very soft ball in cold water (232° F.). Re-

move from fire. Add butter and vanilla. Cool to lukewarm (110° F.). Beat until of right consistency to spread. If necessary, place over hot water to keep soft while spreading. Makes enough frosting to cover top and sides of 8x8x2-inch cake, tops and sides of two 8-inch layers, or tops of two 9-inch layers; or enough to cover tops of two 8x8-inch layers.

Bittersweet Chocolate Coating

3 squares Baker's Unsweetened Chocolate
⅓ cup sugar
4 tablespoons water

• Melt chocolate in small bowl over hot water; cool. Bring sugar and water to a boil and boil ½ minute. Cool until lukewarm. Add gradually to chocolate, stirring until blended. Cool, stirring occasionally. Makes enough frosting to cover tops of 16 bars, 4x1 inches, or 4 dozen tiny éclairs or cream puffs.

This lovely cake takes the prize for popularity with cooks. It's such a straightaway recipe . . . Golden Cream Chocolate Cake, page 28.

Chocolate Coating (To cover frosting)

2 squares Baker's Unsweetened Chocolate
2 teaspoons butter

• Melt chocolate and butter over hot water and blend. When frosting on cake is set, pour slightly cooled chocolate mixture from tip of spoon over cake, letting it run down on sides. Keep cake in cool place until chocolate is firm.

Raisin Filling

3 tablespoons Swans Down Cake Flour
⅓ cup sugar★
1 tablespoon grated orange rind
¾ cup water
½ cup orange juice
2 cups seeded raisins, chopped

• Combine flour, sugar, and orange rind. Add water and orange juice, mixing well. Then add raisins and cook gently 5 minutes, or until thickened, stirring constantly. Cool to lukewarm. Makes 2⅓ cups filling, or enough to spread between three 9-inch layers.

★*You may substitute ½ cup corn syrup for sugar; decrease water to 6 tablespoons.*

Raisin Nut Filling

• Use recipe for Raisin Filling (above). Add ⅔ cup chopped walnut or pecan meats to mixture before using.

Golden Cream Filling

⅓ cup sugar
4 tablespoons Swans Down Cake Flour
¼ teaspoon salt
1½ cups milk
1 egg or 2 egg yolks, slightly beaten
½ teaspoon each vanilla and almond extract

• Combine sugar, flour, and salt in top of small double boiler; add the milk gradually, mixing thoroughly. Place over boiling water and cook 10 minutes, stirring constantly. Pour small amount over egg, stirring vigorously, return to double boiler; cook and stir 2 minutes. Cool; add flavoring. Makes 1⅔ cups.

Jell-O Butterscotch Cream Filling

1 package Jell-O Butterscotch Pudding
1¾ cups milk
½ cup light cream, whipped (page 82, ½ recipe)

• Place pudding powder in saucepan. Add milk gradually, stirring constantly. Cook and stir over low flame until mixture comes to a boil and is thickened. Cool, stirring occasionally. Fold in whipped cream. Makes 2¼ cups filling.

Chocolate Cream Filling

1½ squares Baker's Unsweetened Chocolate
1 cup milk
6 tablespoons sugar
2 tablespoons Swans Down Cake Flour
¼ teaspoon salt
1 egg yolk, slightly beaten
½ tablespoon butter
½ teaspoon vanilla

• Add chocolate to milk and heat in double boiler. When chocolate is melted, beat with rotary egg beater until blended. Combine sugar, flour, and salt; add gradually to chocolate mixture and cook until thickened, stirring constantly; then continue cooking 10 minutes, stirring occasionally. Pour small amount of mixture over egg yolk, stirring vigorously; return to double boiler and cook 2 minutes longer, stirring constantly. Add butter and vanilla and cool. Makes 1¼ cups filling.

Whipped Cream Fruit Sauce

⅓ cup juice from canned fruit
1 teaspoon granulated gelatin
½ cup light cream
Dash of salt

• Mix juice with gelatin in small bowl. Heat and stir over boiling water until gelatin is dissolved. Remove from boiling water, add cream and salt, and mix. Place in bowl of ice and water and whip 5 to 7 minutes, or until mixture begins to set around edges. Remove from ice water; stir gently until smooth. Add sugar, if needed. Serve. Makes 1¼ cups.

How to Whip Light Cream

4 tablespoons milk
1½ teaspoons granulated gelatin
1 cup light cream
Dash of salt

• Add milk gradually to gelatin in small bowl, mixing well. Heat and stir over boiling water until gelatin is completely dissolved. Remove from boiling water, add cream and salt, and mix. Place in bowl of ice and water and whip at once with rotary egg beater 5 to 7 minutes, or until mixture begins to set around edge of bowl. Remove from ice water and stir gently with spoon until smooth. Serve; or store in refrigerator until needed, stirring well before using.

Or chill in refrigerator instead of ice. When thickened, beat until light and fluffy. Return to refrigerator to set slightly.

Cherry Sauce

½ cup sugar
2 tablespoons flour
¼ teaspoon salt
¾ cup cherry juice
¼ cup boiling water
2 teaspoons butter
1 cup pitted, canned red cherries, drained
2 tablespoons lemon juice

• Combine sugar, flour, and salt; add cherry juice and water, mixing thoroughly. Cook and stir over direct heat 5 minutes; add butter, cherries, lemon juice. Serve hot. Makes 2 cups.

Regal Chocolate Sauce

2 squares Baker's Unsweetened Chocolate
6 tablespoons water
½ cup sugar
Dash of salt
3 tablespoons butter
¼ teaspoon vanilla

• Add chocolate to water and place over low flame, stirring until blended. Add sugar and salt and cook until sugar is dissolved and mixture very slightly thickened, stirring constantly. Add butter and vanilla. Makes about 1 cup sauce.

Fluffy Chocolate Sauce

• Use recipe for Regal Chocolate Sauce (above). Fold ¼ cup sauce into ½ cup light cream, whipped (above, ½ recipe).

Chocolate Mint Sauce

• Use recipe for Regal Chocolate Sauce (above), adding ½ teaspoon mint extract with vanilla.

Chocolate Walnut Cream

4 tablespoons sugar
2 tablespoons flour
Dash of salt
¾ cup milk
1 square Baker's Unsweetened Chocolate
1 tablespoon butter
1 teaspoon vanilla
½ cup light cream, whipped (above, ½ recipe)
½ cup chopped walnut meats

• Combine sugar, flour, and salt in top of double boiler. Add milk gradually, mixing thoroughly. Add chocolate. Cook over boiling water until thickened, stirring constantly. Then continue cooking 5 minutes, stirring occasionally. Add butter and vanilla; chill thoroughly. Fold in whipped cream and nuts. Makes 2 cups filling.

Sunshine Foamy Sauce

¼ cup brown sugar, firmly packed
1 egg yolk, unbeaten
Dash of salt
1 egg white, unbeaten
½ cup light cream, whipped (above, ½ recipe)
½ teaspoon vanilla

• Sift sugar. Add ½ of sugar to egg yolk and beat until light. Add salt to egg white and beat until foamy throughout. Add remaining sugar, 1 tablespoon at a time, beating after each addition until sugar is blended; then beat until stiff. Combine egg mixtures. Fold in whipped cream and vanilla. Or flavor with rum extract or sherry to taste. Makes 2 cups sauce.

Recipes Made with Baker's Semi-Sweet Chocolate Chips

Here they are—those exciting and popular chocolate chip recipes, using Baker's Semi-Sweet Chocolate. You'll love those rich, unexpected bits of chocolate which remain whole and crunchy even after baking!

This chocolate is a boon for sugar-saving days. There are several recipes requiring no sugar at all! That's because of the delicious blend of bitter-sweet flavor you find in Baker's Semi-Sweet Chocolate.

Baker's Semi-Sweet Chocolate Chips are all ready to use just as they come from the package. The family will love to eat them right out of the carton, but you, as the provider of extra-good-things at mealtime, will want to keep a special supply, hidden away, "for cooking only."

In this section you'll find all kinds of interesting recipes: Chocolate Chip Cookies and many other tempting cookies, cakes, puddings, and desserts; frostings, sauces, candies, and sweet chocolate spreads. If you miss any of them, you'll be sorry!

Most of these recipes call for adding Baker's Semi-Sweet Chocolate Chips right to the batter. This gives the delightful soft chip texture to the finished dish. However, some recipes call for melted chips. To melt, place chips in top of double boiler over hot or boiling water. Soon the chips will be melted and soft, even though they still hold shape. So stir to blend the melted mixture.

Chocolate Toastaroons

½ to 1 package Baker's Semi-Sweet Chocolate Chips
5 cups Post Toasties
1 can (14 or 15 ounces) sweetened condensed milk

• Combine chocolate chips and Toasties. Add condensed milk, mixing lightly. Drop from teaspoon on greased baking sheet; flatten slightly, shaping edges with spoon. Bake in slow oven (325° F.) 12 to 15 minutes, or until done. Remove from baking sheet immediately, using knife or spatula. To keep cookies from sticking, hold pan over low flame a few seconds. Makes 10.

Chocolate Chip Cookies

⅓ to ½ cup butter or other shortening
½ cup granulated sugar
¼ cup brown sugar, firmly packed
1 egg, well beaten
1 cup sifted flour
½ teaspoon salt
½ teaspoon soda
1 package Baker's Semi-Sweet Chocolate Chips
½ cup chopped nut meats
1 teaspoon vanilla

• Cream shortening, add sugars gradually, and cream together until light and fluffy. Add egg and mix thoroughly. Sift flour once, measure, add salt and soda, and sift again. Add flour in two parts and mix well. Add chocolate chips, nuts, and vanilla, and mix thoroughly. Drop from teaspoon on ungreased baking sheet 2 inches apart. Bake in moderate oven (375° F.) 10 to 12 minutes. Makes about 50 cookies.

Chocolate Chip Honey Cookies

• Use recipe for Chocolate Chip Cookies (above), substituting ½ cup honey for sugars. Use ⅓ cup shortening and increase flour to 1¼ cups.

Chocolate Chip Macaroons

1 package Baker's Semi-Sweet Chocolate Chips
2 cups Baker's Premium Shred Coconut
½ teaspoon Calumet Baking Powder
¼ teaspoon salt
1 teaspoon vanilla
⅔ cup sweetened condensed milk

• Combine chocolate chips, coconut, baking powder, and salt. Add vanilla and condensed milk and mix well. Drop from teaspoon on lightly greased baking sheet and bake in slow oven (325° F.) 12 minutes, or until delicately browned. Makes about 2 dozen macaroons.

Note: One teaspoon grated orange rind may be added with vanilla. Or substitute ½ teaspoon peppermint extract for the vanilla if minted chocolate flavor is desired.

Chocolate Chip Queen Pudding

3 cups ½-inch cubes stale cake
¼ cup sugar
¼ teaspoon salt
2 egg yolks and 2 eggs
3 cups scalded milk
¾ teaspoon rum extract or 1 teaspoon vanilla
½ package Baker's Semi-Sweet Chocolate Chips

2 egg whites
Dash of salt
4 tablespoons sugar

• Place cake cubes in greased 8½-inch casserole. Add ¼ cup sugar and ¼ teaspoon salt to eggs and beat slightly; then add milk and flavoring. Pour over cake and mix well. Place in pan of hot water and bake in moderate oven (350° F.) about 50 minutes, or until custard mixture is just set, not firm. Do not overbake at this stage.

Sprinkle chips over top and cover with meringue. To make meringue, beat egg whites with salt until foamy throughout. Then add 4 tablespoons sugar gradually, beating after each addition until sugar is blended; continue beating until mixture will stand in peaks. Return pudding to oven and bake 12 minutes, or until delicately browned. Serve warm. Serves 6.

Chocolate Chip Kisses

2 egg whites
⅛ teaspoon salt
⅛ teaspoon cream of tartar
¾ cup sugar
1 package Baker's Semi-Sweet Chocolate Chips
½ teaspoon vanilla

• Beat egg whites until foamy throughout; then add salt and cream of tartar and continue beating until eggs are stiff enough to hold up in peaks, but not dry. Add sugar, 2 tablespoons at a time, beating thoroughly after each addition. Fold in chocolate chips and vanilla. Drop from teaspoon on ungreased heavy paper. Bake in slow oven (300° F.) 25 minutes, or until done. Remove from paper while slightly warm using a spatula. Makes about 20 chocolate kisses. May be varied by adding other ingredients and flavors as suggested below.

Chocolate Chip Peppermint Kisses

• Use recipe for Chocolate Chip Kisses (above). Substitute ¼ teaspoon peppermint extract for vanilla.

Chocolate Chip Post Toasties Kisses

• Use recipe for Chocolate Chip Kisses (above). Substitute ½ package Baker's Semi-Sweet Chocolate Chips and 1½ cups Post Toasties for 1 package chips. Makes about 2 dozen. (One cup Grape-Nuts Flakes may be used instead of 1½ cups Post Toasties in making these kisses.)

Chocolate Chip Nut Kisses

• Use recipe for Chocolate Chip Kisses (above). Substitute ½ package Baker's Semi-Sweet Chocolate Chips and ½ cup chopped nut meats for 1 package chips.

Brownies, sure enough. But special, so your best beau or boy can see they're dressed up just for him. Send plenty! Recipe is on page 40.

Chocolate Chip Gingerbread

2½ cups sifted Swans Down Cake Flour
2½ teaspoons Calumet Baking Powder
¼ teaspoon soda
½ teaspoon salt
1 to 2 teaspoons ginger
1 teaspoon cinnamon
½ cup sugar
⅓ cup butter or other shortening
1 egg, well beaten
¾ cup milk
½ cup molasses
1 package Baker's Semi-Sweet Chocolate Chips

• Sift flour once, measure, add baking powder, soda, salt, spices, and sugar, and sift together three times. Cream shortening. Add dry ingredients, egg, milk, and molasses, and stir until all flour is dampened. Then beat vigorously 1 minute. Add chocolate chips. Bake in greased pan, 8x8x2 inches, in moderate oven (350° F.) 50 minutes, or until done. Serve plain. Or spread with Coffee-Chocolate Frosting (page 78, made with chocolate added to all mixture).

Note: For best results in making quick-mixed cakes, have all ingredients at room temperature before mixing.

Honey Chocolate Chip Squares

½ cup sifted flour
¼ teaspoon soda
¼ teaspoon salt
⅓ cup honey
1 egg, well beaten
1 tablespoon melted butter or other shortening
1 package Baker's Semi-Sweet Chocolate Chips
⅔ cup chopped walnut meats
1 teaspoon vanilla

• Sift flour once, measure, add soda and salt, and sift again. Add honey gradually to egg, beating thoroughly. Add shortening, chocolate, nuts, and vanilla, mixing thoroughly. Then add flour and mix well. Turn into 8x8x2-inch pan which has been greased, lined with waxed paper, and again greased. Bake in slow oven (325° F.) 35 minutes, or until done. Cut in squares, remove from pan, and cool on cake rack. Makes 20 squares.

Chocolate Chip Cottage Pudding

2 cups sifted Swans Down Cake Flour
2 teaspoons Calumet Baking Powder
½ teaspoon salt
3 tablespoons butter or other shortening
1 cup sugar★
1 cup milk
½ teaspoon vanilla
1 package Baker's Semi-Sweet Chocolate Chips

• Sift flour once, measure, add baking powder and salt, and sift again. Cream shortening, add sugar gradually, and cream together well. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Pour about ⅓ of batter into 8x8x2-inch pan which has been greased, lined with waxed paper, and again greased. Sprinkle ⅓ of chocolate chips over batter. Repeat, ending with chocolate. Bake in moderate oven (350° F.) 50 to 60 minutes. Serve hot with whipped cream (page 82), or cold with Chocolate Fudge Sauce (page 93).

★*You may substitute corn syrup for half of sugar. Use ½ cup of each and decrease milk to ¾ cup.*

Chocolate Chip Ice Cream

2 egg whites
⅓ cup sugar
2 egg yolks
½ teaspoon vanilla
1 cup light cream, whipped (page 82)
½ package Baker's Semi-Sweet Chocolate Chips, chopped

• Beat egg whites until foamy throughout. Add 2 tablespoons sugar gradually and continue beating until mixture will stand in moist peaks. Add remaining sugar to egg yolks and beat with rotary egg beater until thick and light. Add vanilla. Fold egg yolk mixture into whipped cream, then fold in egg whites. Add chocolate last, mixing lightly. Turn into tray of automatic refrigerator, setting control for coldest freezing temperature. Freeze until firm. Freezing time: 2 to 3 hours. Makes about 1 quart ice cream.

This ice cream is delicious served plain, or used for sundaes with hot Chocolate Fudge Sauce (page 93).

Chocolate Fleck Cake (3 egg whites)

2 ¼ cups sifted Swans Down Cake Flour
2 ¼ teaspoons Calumet Baking Powder
½ teaspoon salt
½ cup butter or other shortening
1 cup sugar★
3 egg whites, unbeaten
¾ cup milk
1 ½ teaspoons vanilla
1 package Baker's Semi-Sweet Chocolate Chips

• Sift flour once, measure, add baking powder and salt, and sift together three times. Cream shortening, add sugar gradually, and cream together until light and fluffy. Add egg whites, one at a time, beating thoroughly after each. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Grease 10x10x2-inch pan, line with waxed paper, and grease again. Pour about ⅓ of batter into pan. Sprinkle ⅓ of chocolate over top. Repeat twice, ending with chocolate. Bake in moderate oven (350° F.) 40 minutes, or until done.

To make cup cakes, add chocolate to cake batter with vanilla. Bake in greased cup cake pans in moderate oven (375° F.) 20 minutes, or until done. Makes 30 cup cakes.

★*You may substitute corn syrup or honey for half of sugar. Use ½ cup of each; decrease milk to ½ cup + 1 tablespoon.*

Chocolate Chip Frosting

2 baked 8-inch cake layers
2 packages Baker's Semi-Sweet Chocolate Chips

• Place layers on baking sheet, having one layer top-side down. Cover tops of cakes with chips. Heat in moderate oven (350° F.) 6 minutes, or until chips are just softened. Remove from oven. Spread softened chips over bottom layer, letting chocolate run down on sides. Arrange top layer and spread as before. Then spread sides evenly. If frosting loses its gloss, before serving place cake in moderate oven (350° F.) 1 to 2 minutes to heat chocolate slightly.

To cover tops of cake only, use 1 package Baker's Semi-Sweet Chocolate Chips.

Note: If desired, the chocolate chips may be melted over boiling water, then spread on top and sides of cake.

Chocolate Chip Seven Minute Frosting

• Use recipe for Seven Minute Frosting or Fluffy Seven Minute Frosting (page 73). Before spreading, fold in 1 package Baker's Semi-Sweet Chocolate Chips.

Note: Frosting should be sufficiently cool to prevent melting and streaking of chocolate before chips are added.

Brown Velvet Frosting

1 package Baker's Semi-Sweet Chocolate Chips
¾ cup evaporated milk

• Combine ingredients in small saucepan and cook slowly until blended. Bring to a boil and boil gently 3 to 5 minutes, or until thickened, stirring constantly. Remove from heat. Cool, stirring occasionally. Makes enough frosting to cover tops of two 8- or 9-inch layers and chocolate frosting on top.

Chocolate Chip Orange Drops

1 cup sifted flour
¼ teaspoon salt
½ cup butter or other shortening
3 ounces (1 package) cream cheese
1 teaspoon grated orange rind
½ cup sugar
1 egg yolk
1 teaspoon vanilla
1 package Baker's Semi-Sweet Chocolate Chips

• Sift flour once, measure, add salt and sift again. Cream together shortening, cheese, and orange rind. Add sugar, egg yolk, and vanilla and beat until light; add flour and mix only until blended; then add chocolate chips and mix well. Drop from teaspoon on lightly greased baking sheet. Flatten with back of spoon. Bake in moderate oven (350° F.) 15 minutes. Makes 3 dozen drops.

Chocolate Chip Drops

• Use recipe for Chocolate Chip Orange Drops (above), omitting orange rind. If desired, add ¾ cup chopped nut meats to batter when adding chips.

Chocolate Nut Squares

½ cup sifted flour
½ teaspoon Calumet Baking Powder
¼ teaspoon salt
½ cup sugar
1 egg, well beaten
1 teaspoon melted butter or other shortening
2 teaspoons hot water
⅔ cup broken nut meats
1 package Baker's Semi-Sweet Chocolate Chips

• Sift flour once, measure, add baking powder and salt, and sift again. Add sugar gradually to egg, beating thoroughly. Add shortening and water; then add nuts and chocolate chips, mixing thoroughly. Add flour gradually, mixing well. Turn into 8x8x2-inch pan which has been greased, lined with waxed paper, and again greased. Bake in slow oven (325° F.) 25 to 30 minutes. Cool. Remove from pan. Cut in squares. Makes 20.

Chocolate Date Bars

• Use recipe for Chocolate Nut Squares (above). Add ½ cup dates, seeded and finely cut; decrease nut meats to ½ cup.

Uncooked Fudge

½ cup sweetened condensed milk
1 package Baker's Semi-Sweet Chocolate Chips, melted
¼ teaspoon salt and 1 teaspoon vanilla

• Add milk gradually to melted chips over hot water; stir to blend. Remove from heat; add salt and vanilla. Turn into greased 8x4-inch pan. Chill. Cut in squares. Makes 18 pieces.

Chocolate Fluff Topping

2 egg whites
⅛ teaspoon salt
⅓ cup corn syrup
½ package Baker's Semi-Sweet Chocolate Chips, melted
1 teaspoon vanilla

• Beat egg whites with salt until stiff enough to hold up in peaks, but not dry. Add syrup gradually; continue beating until very thick. Fold in chocolate and vanilla. Makes 2 cups.

Chocolate Fudge Sauce

1 package Baker's Semi-Sweet Chocolate Chips
3 tablespoons boiling water
4 tablespoons rich milk

• Melt chocolate over boiling water. Add water and blend; then add milk and stir until smooth. Serve hot or cold on ice cream, cake, or pudding. Makes 1 cup sauce. Sauce may be kept, covered, in refrigerator and reheated over hot water as needed. Will keep for several days.

Chocolate Chip Peppermint Fudge

2 cups sugar
Dash of salt
¾ cup milk
2 tablespoons butter
¼ teaspoon peppermint extract (about)
½ package Baker's Semi-Sweet Chocolate Chips

• Combine sugar, salt, and milk; bring to a boil, stirring constantly. Continue boiling, without stirring, until a small amount of mixture forms a very soft ball in cold water (232° F.). Add butter and flavoring. Cool to lukewarm (110° F.); then beat until mixture begins to thicken and loses its gloss. At once stir in chocolate chips and turn into greased pan, 8x4 inches. When cold, cut in squares. Makes 18 large pieces.

Chocolate Chip Peanut Butter Fudge

2 cups sugar
¾ cup milk
1 tablespoon butter
1 teaspoon vanilla
3 tablespoons peanut butter
½ package Baker's Semi-Sweet Chocolate Chips

• Combine sugar and milk; bring to a boil, stirring constantly. Continue boiling, without stirring, until a small amount of mixture forms a soft ball in cold water (234° F.). Add butter and vanilla. Cool to lukewarm (110° F.). Then add peanut butter. Beat until mixture begins to thicken and loses its gloss. At once stir in chocolate chips; turn into greased pan, 8x4 inches. Cool; cut. Makes 18 pieces.

Chocolate Chip Peanut Clusters

½ package Baker's Semi-Sweet Chocolate Chips
⅔ cup roasted peanuts, skinned

• Heat chocolate over boiling water until partly melted; then remove from boiling water and stir until blended. Add nuts and mix well. Drop from teaspoon on waxed paper. Cool until firm. Makes 12 clusters. Peanuts may be salted or unsalted.

Chocolate Marshmallow Clusters

• Use recipe for Chocolate Chip Peanut Clusters (above). Substitute 6 marshmallows, cut in eighths, for peanuts.

Coconut Clusters

• Use recipe for Chocolate Chip Peanut Clusters (above). Substitute ⅔ cup Baker's Premium Shred Coconut for nuts.

Chocolate Raisin Clusters

• Use recipe for Chocolate Chip Peanut Clusters (above). Substitute ⅔ cup seedless raisins for peanuts.

Chocolate Post Toasties Clusters

• Use recipe for Chocolate Chip Peanut Clusters (above). Substitute ⅔ cup Post Toasties for peanuts.

Chocolate Marshmallow Sandwich

16 large graham crackers
12 marshmallows, cut in halves crosswise
½ package Baker's Semi-Sweet Chocolate Chips

• Place 8 crackers on baking sheet. Press marshmallows, cut-side down, into chips and place 3 halves, chip-side up, on each cracker. Heat in moderate oven (350° F.) 5 minutes, or until marshmallows and chips are partly melted. Top immediately with remaining crackers. Makes 8 sandwiches.

Raisin Nut Chocolate Spread

• Use recipe for Peanut Chocolate Spread (below). Substitute ¼ cup raisins, ground, ¼ cup nut meats, ground, and ½ teaspoon grated orange rind for peanut butter.

Peanut Chocolate Spread

½ package Baker's Semi-Sweet Chocolate Chips
1½ tablespoons milk
2 tablespoons peanut butter

• Melt chocolate in top of double boiler. Cool to lukewarm, add milk and blend. Add peanut butter and mix thoroughly. Let stand until of right consistency to spread. Spread on crackers, cookies, melba toast, or zwieback.

Note: This spread may be kept several days in covered jar in refrigerator. To use, reheat over hot water and let stand until of right consistency to spread.

Date Nut Chocolate Spread

• Use recipe for Peanut Chocolate Spread (above). Substitute ¼ cup each dates and nut meats, ground, for peanut butter.

This laughing Jack-O is sitting right on top of the party. A happy finish for Chocolate Tarts and for a jolly Hallowe'en. Recipe, page 48.

Recipes Made with Baker's Sweet Chocolate

Baker's Sweet Chocolate is a find for these sugar-saving days. The recipes using it require little, if any, added sugar. For example, the delicious filling used in Chocolate Angel Pie takes no sugar at all. It can be used on sponge or angel cakes or lady fingers as well as in the heavenly meringue.

The recipe for Snackaroons is brand new—different from anything you've tried before. Youngsters love Snackaroons, and love to make them!

In this section are nine extra-special recipes using Baker's Sweet Chocolate. Once you've tasted this smoothly rich chocolate, you'll always want to have it on hand. It will satisfy your craving for something sweet and you'll relish its *real* chocolate flavor. It has so many uses. It's a favorite among eating chocolates. Delicious, too, combined with milk to make a pleasing chocolate drink or used in a luxurious Chocolate Icebox Cake.

Chocolate Sponge Pudding

1 package (¼ pound) Baker's Sweet Chocolate
3 egg yolks
4 tablespoons sugar
Dash of salt
3 egg whites
1 teaspoon vanilla

• Melt chocolate in top of double boiler. Beat egg yolks until thick and lemon-colored, add 2 tablespoons sugar gradually, and continue beating until very thick. Add salt to egg whites and beat until mixture will stand in soft, moist peaks. Add remaining sugar gradually, then add vanilla, and beat until stiff, but not dry.

Add hot melted chocolate slowly to egg yolk mixture, mixing thoroughly. Fold into egg whites. Pile lightly into sherbet glasses. Or line sherbet glasses with lady fingers, macaroons or vanilla wafers, cut in quarters, or strips of sponge cake. Fill with chocolate mixture. Serve with whipped cream (page 82) or with plain cream, if desired. Serves 5.

Chocolate Graham Cracker Crust

1 package (¼ pound) Baker's Sweet Chocolate
14 graham crackers or 1¼ cups, finely crushed
3 tablespoons sugar
⅓ cup hot melted butter

• Chop chocolate fine, reserving 1 to 2 tablespoons for garnish, if desired. Add crushed crackers and sugar and mix well. Then add butter and mix thoroughly. Pack on bottom and sides of 9-inch pie plate and bake in slow oven (325° F.) 12 minutes. Cool. Fill with any desired filling, such as ice cream, custard cream filling, or Bavarian cream filling.

Chocolate Icebox Crust

• Use recipe for Chocolate Graham Cracker Crust (above), increasing butter to 7 tablespoons. Pack on bottom and sides of 9-inch pie plate and chill in refrigerator 2 hours, or longer.

Chocolate Wafer Crust

• Use recipe for Chocolate Graham Cracker Crust (above). Substitute 22 vanilla wafers or 1¼ cups, finely crushed, for crackers and ¼ cup brown sugar, firmly packed, for sugar.

Snackaroons

1 package (¼ pound) Baker's Sweet Chocolate
3 tablespoons milk
⅓ cup finely cut walnut meats
¼ cup brown sugar, firmly packed, and sieved
½ cup finely crushed saltines or vanilla wafers

• Melt chocolate in top of double boiler. Remove from boiling water, add milk and blend. Add remaining ingredients and mix thoroughly. Spread in greased 8x8x2-inch pan and bake in slow oven (325° F.) 20 minutes. Cool. Cut in squares. Remove from pan. Makes 25.

Post Toasties Snackaroons

• Use recipe for Snackaroons (above). Substitute 2 cups Post Toasties, finely crushed, for saltines. Or use Grape-Nuts Flakes or Post's 40% Bran Flakes instead of Post Toasties.

Sweet Chocolate Drink

½ package (9 squares) Baker's Sweet Chocolate
2 cups milk

• Add chocolate to milk and heat in double boiler. When chocolate is melted, beat with rotary egg beater until light and frothy. Serve immediately. Makes 2 cups.

Note: One cup milk and 1 cup water may be substituted for 2 cups milk in above recipe.

Chocolate Icebox Cake

1 or 2 packages (¼ or ½ pound) Baker's Sweet Chocolate
2 tablespoons sugar
Dash of salt
¼ cup hot water
1 tablespoon cold water
1 teaspoon granulated gelatin
2 egg yolks
1 teaspoon vanilla
2 egg whites, stiffly beaten
½ cup light cream, whipped (page 82, ½ recipe)
3 dozen lady fingers

• Melt chocolate in top of double boiler. Add sugar, salt, and hot water, stirring until sugar is dissolved and mixture blended. Add cold water to gelatin and mix. Add to hot chocolate mixture and stir until gelatin is dissolved; then cook until mixture is smooth and well thickened. Remove from boiling water; add egg yolks, one at a time, beating thoroughly after each. Place over boiling water and cook 2 minutes, stirring constantly. Add vanilla; cool. Fold into egg whites. Chill. Fold in whipped cream.

Line bottom and sides of mold with waxed paper. Arrange lady fingers on bottom and sides of mold. Add thin layer of chocolate mixture. Then arrange lady fingers and chocolate mixture in alternate layers, topping with chocolate mixture. Cut off lady fingers around sides of mold and arrange cut pieces on chocolate mixture. Chill 12 to 24 hours in refrigerator. Unmold. Serves 8 to 10.

Note: If desired, ½ cup finely cut walnut meats or other nut meats may be added to chocolate mixture for icebox cake just before turning it into mold. For added flavor, toast nuts lightly by heating and stirring with a little butter or oil.

Chocolate Angel Pie

2 egg whites
⅛ teaspoon salt
⅛ teaspoon cream of tartar
½ cup sifted granulated sugar
½ cup finely chopped walnut or pecan meats
½ teaspoon vanilla

1 package (¼ pound) Baker's Sweet Chocolate
3 tablespoons hot water
1 teaspoon vanilla
1 cup light cream, whipped (page 82)

• Beat egg whites with rotary egg beater until foamy, add salt and cream of tartar, and continue beating until mixture will stand in soft peaks. Add sugar gradually and continue beating until mixture is very stiff. Fold in nuts and ½ teaspoon vanilla. Turn into lightly greased 8-inch pie plate and make a nest-like shell, building sides up ½ inch above edge of plate. Bake in slow oven (300° F.) 50 to 55 minutes. Cool.

Melt chocolate in top of double boiler; add hot water and blend. Cool until thickened. Add 1 teaspoon vanilla. Fold into whipped cream. Turn into meringue; chill 2 hours. Serves 6.

Chocolate Whipped Cream Dessert

• Prepare chocolate mixture as for Chocolate Angel Pie (above). Pile lightly in sherbet glasses, lined with lady fingers or strips of sponge cake. Serves 4 to 5.

Sally's Chocolate Sponge

1 package (¼ pound) Baker's Sweet Chocolate
3 tablespoons butter
⅓ cup sugar
Dash of salt
2 egg whites, stiffly beaten

• Melt chocolate in top of double boiler. Add butter and blend. Add sugar and salt and mix well. Cool slightly while beating egg whites. Stir chocolate mixture into egg whites, gently but thoroughly. Turn into custard cups. Place in pan of hot water and bake in moderate oven (350° F.) 1 hour and 15 minutes. Serve hot with cream. Serves 4.

Recipes Made with Baker's Dot Chocolate

So you're hungry for some homemade candy, but you just can't use a lot of your sugar and, besides, candy making seems like too much work? Then you've turned to the right section!

Most of the delicious candies given here require none of your sugar. You'll be delighted with their simplicity.

Dot Chocolate, the chocolate made especially for candy making, solves your problem. It's the type of chocolate used by candy manufacturers -an extra-rich bitter-sweet chocolate that blends equally well with nuts, fruits, or fondant centers.

Many of the recipes given are "quickies" requiring an easy "pour-on" job. With others all you do is combine melted Dot Chocolate with a few other ingredients. You won't believe anything so good can be so simple until you try Brazil Nut or Raisin Nut Bars, Chocolate Coconut Glossies, or Chocolate Coconut Marshmallows.

Here, too, are recipes for candy specialties, the kind you can become famous for: Chocolate Peanut Brittle, Grand Operas, and Dot Molasses Taffy.

Next time you make up a gift box of candies, remember to use Dot Chocolate, the home candy maker's friend! It comes in 8-ounce cakes, deeply grooved in squares of 1-ounce each. These squares may be broken off easily as needed in recipes, or the whole cake melted.

Chocolate Coconut Marshmallows

8 squares Baker's Dot Chocolate
28 marshmallows (7 ounces), cut in halves
3 cups Baker's Premium Shred Coconut, toasted, or 1½ cups chopped nut meats

• Heat chocolate over boiling water until partly melted; then remove from boiling water and stir rapidly until entirely melted. Dip marshmallows in chocolate, one at a time, roll in coconut or nuts, and place on waxed paper. Cool until firm. Makes 4½ dozen chocolate marshmallows.

Grand Operas

2 cups sugar
⅔ cup light cream
1 cup milk
4 tablespoons light corn syrup
¼ teaspoon salt
½ teaspoon vanilla
1 cup broken pecan meats
4 squares Baker's Dot Chocolate

• Combine sugar, cream, milk, corn syrup, and salt, and heat until sugar is dissolved and mixture boils, stirring constantly. Continue cooking, stirring occasionally, until a small amount of syrup forms a soft ball in cold water (234° F.). Cool to lukewarm (110° F.) and add vanilla. Beat until mixture begins to thicken; then add nuts and continue beating only until mixture loses its gloss. Turn at once into greased pan, 8x8 inches. Let stand until thoroughly cold.

Heat chocolate over boiling water until partly melted; then remove from boiling water and stir rapidly until entirely melted. Pour over candy. Cool until firm. Cut in squares. Makes 64.

Chocolate Coconut Glossies

12 squares Baker's Dot Chocolate
1 can (14 or 15 ounces) sweetened condensed milk
1¾ cups Baker's Premium Shred Coconut
1 teaspoon vanilla

• Heat chocolate over boiling water until partly melted; then remove from boiling water and stir rapidly until entirely melted. Add milk and blend; then add coconut and vanilla. Drop from teaspoon on waxed paper. Cool until firm. Makes 5 dozen.

Chocolate Ting-a-lings

8 squares Baker's Dot Chocolate
2 cups Post Toasties

• Heat chocolate over boiling water until partly melted; then remove from boiling water and stir rapidly until entirely melted. Add Post Toasties and mix lightly until Post Toasties are completely coated with chocolate. Drop from teaspoon on waxed paper. Cool until firm. Makes 2½ dozen.

How to Make Dot Chocolate Bars

• Line bottom of loaf pan, 8x4 inches, with waxed paper, letting paper extend in 2-inch tabs at each end. Use nuts, fruit, or other ingredients as suggested in recipes below. Arrange or sprinkle these evenly over bottom of the pan.

Heat required amount of Dot Chocolate over boiling water until partly melted; then remove from boiling water and stir rapidly until entirely melted. Pour chocolate evenly over the ingredients in pan. If necessary, tap pan several times to settle chocolate. Let stand in cool place to harden. Lift entire chocolate block out of pan using the paper tabs. Cut in bars, 1x2 inches. Makes 16 bars. The illustration below and on page 105 show how to make and cut bars.

Cashew Bars

¾ cup halved salted cashew meats
6 squares Baker's Dot Chocolate

• Place nuts in lined pan and cover with melted chocolate as directed (above). Additional whole cashew meats may be arranged on top, if desired. Cool and cut.

Peanut Bars

• Use recipe for Cashew Bars (above), substituting ¾ cup roasted peanuts, skinned, for cashew meats. Salted or unsalted peanuts may be used.

Toasted Almond Bars

• Use recipe for Cashew Bars (above), substituting ¾ cup blanched, toasted almonds for cashew meats. If unblanched almonds are used, they should be washed thoroughly, dried, and toasted.

Raisin Nut Bars

⅔ cup seedless raisins
⅔ cup broken walnut meats
8 squares Baker's Dot Chocolate

• Wash raisins in hot water and dry thoroughly. Place in lined pan and sprinkle with nuts. Cover with melted chocolate as directed (above). Cool and cut.

Fig Pecan Bars

⅔ cup finely cut dried figs
⅔ cup broken pecan meats
8 squares Baker's Dot Chocolate

• Mix figs and nuts until blended. Place in lined pan and cover with melted chocolate as directed (above). Cool and cut.

Chocolate Coconut Patties

8 squares Baker's Dot Chocolate
1¾ cups Baker's Premium Shred Coconut

• Heat chocolate over boiling water until partly melted: then remove from boiling water and stir rapidly until entirely melted. Add coconut and stir until blended. Drop from teaspoon on waxed paper. Cool until firm. Makes 2 dozen patties.

It's easy as this to make all kinds of Dot Chocolate Bars. Notice the handy way to line the pan! These will be Rocky Roads, page 104.

Rocky Road Bars

10 marshmallows, cut in quarters
½ cup broken walnut meats
8 squares Baker's Dot Chocolate

• Arrange marshmallows in pan and fill spaces between marshmallows with nuts. Cover with melted chocolate as directed (page 102). Cool and cut.

Post Toasties Marshmallow Bars

• Use recipe for Rocky Road Bars (above), substituting 1 cup Post Toasties for walnut meats.

Puffed Rice Bars

1 cup puffed rice
8 squares Baker's Dot Chocolate

• Place puffed rice in pan and cover with melted chocolate as directed (page 102). Cool and cut.

Popcorn Bars

2 cups popcorn
8 squares Baker's Dot Chocolate

• Place popcorn in lined pan and cover with melted chocolate as directed (page 102). Cool and cut.

Stuffed Date Bars

16 dates, stuffed with peanut butter or nut meats
8 squares Baker's Dot Chocolate

• Arrange dates in rows in lined pan, having stuffed-side up. Cover with melted chocolate as directed (page 102). Cool; cut.

Animal Cracker Place Cards

8 squares Baker's Dot Chocolate
14 animal crackers

• Melt chocolate as directed (page 102). Pour into prepared pan. When partly firm, stand animal crackers in chocolate as shown (below). Cool and cut. Use as favors or place cards at children's party.

Tutti-frutti Bars

⅓ cup finely cut candied pineapple
⅓ cup finely cut candied cherries
⅓ cup finely cut citron
⅓ cup blanched almonds, cut and toasted
8 squares Baker's Dot Chocolate

• Mix fruit and nuts until blended. Place in lined pan and cover with melted chocolate as directed (page 102). Cool to harden. Cut in bars or squares.

Brazil Nut Bars

16 Brazil nut meats
8 squares Baker's Dot Chocolate

• Melt chocolate as directed (page 102). Pour into prepared pan. When partly firm, arrange nuts in rows. Cool and cut.

Like professional chocolate bars but twice as exciting are Animal Cracker Place Cards, Brazil Nut Bars, and Rocky Roads, all finished.

Chocolate Peanut Brittle

1½ cups sugar
⅔ cup water
½ cup light corn syrup
2 tablespoons butter
½ pound shelled peanuts
1 teaspoon soda
1 tablespoon cold water
1 teaspoon vanilla
8 squares Baker's Dot Chocolate

• Combine sugar, water, and corn syrup. Place over low flame and stir constantly until sugar is dissolved. Cook until a small amount of syrup becomes brittle in cold water (275° F.). Add butter and peanuts and stir until peanuts are slightly browned (296° F.). Dissolve soda in cold water, add vanilla, and stir slowly into candy. Pour out on warm, buttered baking sheet, 15x10 inches, spreading with spatula to cover pan and make even, if necessary. Cool.

Heat chocolate over boiling water until partly melted; then remove from boiling water and stir rapidly until entirely melted. Pour over candy. Cool until firm, then break into small pieces. Makes 1¾ pounds brittle.

Dot Molasses Taffy

4 squares Baker's Dot Chocolate
1 cup light brown sugar, firmly packed
⅓ cup corn syrup
⅔ cup water
1 cup light molasses
¼ teaspoon salt
2 tablespoons butter

• Combine chocolate, sugar, corn syrup, water, molasses, salt, and butter in saucepan. Place over low flame and stir constantly until mixture boils. Continue boiling, stirring frequently to prevent scorching, until a small amount of syrup forms a hard ball in cold water (262° F.). Pour on greased platter or marble slab. As candy cools on edges, fold edges toward center with spatula; continue folding until candy is cool enough to handle. Butter hands lightly and pull candy until cold. Stretch out in long rope and cut with scissors. Makes 5 dozen 1-inch pieces.

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